

FLOURLESS CHOCOLATE CAKE

EPICURIUS

Dazzle your dinner guests (or score brownie points with the kids!)

INGREDIENTS:

4-oz fine-quality bittersweet chocolate (not unsweetened)

1 stick (½ cup) unsalted butter

¾ cup sugar

3 large eggs

½ cup unsweetened cocoa powder plus extra for sprinkling

Whipped cream and berries (optional)

AT A GLANCE:

SERVINGS: 8

ACTIVE TIME: 20 min

TOTAL TIME: 50 min

DIRECTIONS:

1. Preheat oven to 375°F and butter an 8-inch round baking pan. Line bottom of pan with a round of wax paper; butter paper.
2. Chop chocolate into small pieces. In a double boiler or a metal bowl set over a saucepan of barely simmering water, melt chocolate with butter, stirring until smooth. Remove from heat; add sugar, and whisk. Add eggs and whisk again.
3. Sift ½ cup cocoa powder over chocolate mixture and whisk until just combined. Pour batter into pan and bake in middle of oven for 25 minutes, or until top has formed a thin crust. Be careful not to overbake. Cool cake in pan on a rack for 5 minutes. Turn out onto a plate, then invert onto a serving plate.
4. If desired, dust cake with additional cocoa powder and serve with sorbet. Another option: Decorate with whipped cream and berries of your choice. Or serve with whipped cream flavored with a dash of vanilla extract.

Cook's note: Once it has cooled completely, the cake will keep in an airtight container for a week. You can also freeze it, sealed in freezer-quality plastic wrap, for up to two months. Simply defrost overnight in the fridge and serve at room temperature.

KITCHEN COUNTER:

Serves: 8 | Per serving: 290 calories, 30g carbs, 5g protein, 20g fat, 100mg cholesterol, 30mg sodium, 3g fiber