

Flourless Chocolate Cake

Serves 8

Ingredients

- 6 tablespoons unsalted butter, plus more for pan
- 1½ cups (8 oz) semisweet or bittersweet chocolate
- 6 large eggs, separated
- ½ cup granulated sugar
- ¼ cup confectioners' sugar for sprinkling



Instructions

Preheat oven to 275° F with the rack in the center.

1. Butter the bottom and sides of a 9-inch springform pan and set aside.

optional: Line the bottom of the pan with a round of parchment paper, butter paper, and set aside. This will help ease the transferring of the cake off the baking pan bottom and place it onto another serving dish.

2. Place chocolate and butter in a double boiler or metal/heatproof glass bowl set over a saucepan of barely simmering water, stirring until smooth. Remove top of double boiler or bowl from heat. Let cool.

microwave method: Place butter and chocolate in a large heatproof bowl, microwave in 30-second increments, stirring each time, until completely melted.

3. In a stand mixer fitted with the whisk attachment, beat egg whites until soft peaks form, gradually add granulated sugar, continue whisking until glossy stiff peaks form and set aside..
4. Add egg yolks to the chocolate mixture and whisk to combine.
5. Gently fold egg whites into the chocolate mixture.
6. Pour batter into the prepared pan and smooth the top with a rubber spatula.
7. Bake for 45 to 50 minutes until the cake pulls away from the sides of the pan and is set in the center. Cool completely on a wire rack. Remove sides of pan. Dust the top of the cake with confectioners' sugar and serve.