Fudgy Flourless Chocolate Cake

Scan Code To Watch Video!

Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 20 minutes
Cook Time: 40 minutes

Ingredients

For the cake:
__3/4 cup of Granulated Sugar
__400 grams of Bittersweet Chocolate
__3/4 cup of Unsalted Butter
__6 Eggs
__Vanilla
__Pinch of Salt
__1/2 tsp of Instant Espresso Powder mixed with 1 tbsp of water
__

For the sauce:
__2 cups of Raspberries
__2 Tbsp of Sugar
__2 tsp of Lemon Juice
__1 tsp of Cornstarch mixed with 2 Tbsp of Water

1) Preheat your oven to 325 degrees, tightly double line the outside of an 8 inch spring form pan with aluminum foil, line the bottom with some parchment paper, spray well with nonstick spray and set aside.

2) In a small saucepan, add the butter, espresso powder and chocolate and melt over very low heat until smooth, remove from the heat and allow it to cool while you work on the eggs and sugar.

3) In a large bowl, add the sugar and eggs and using a handheld electric whisk, whisk for a couple minutes until the mixture becomes thick and pale (this will take a few minutes) then add the vanilla, salt and melted chocolate mixture and mix until all incorporated.

4) Pour mixture into your prepared pan, place that pan into a larger baking pan and pour enough hot water in the pan to come halfway up the sides of the spring form pan, carefully place it in the oven and bake for 30 to 35 minutes (it will be quite jiggly in the center but that's what you want) remove from the water bath, remove the foil, allow the cake to come to room temperature and then pop it in the fridge for 6 hours or overnight.

5) Meanwhile, make the sauce and store until ready to use. To make the sauce, add the raspberries, sugar and lemon in a blender, blend until smooth, then pour into a saucepan, bring to a boil, boil just for a minute or so, then mix together the cornstarch and water, add it to the sauce, simmer for a few minutes, strain through a fine sieve, allow to cool to room temperature and store in the fridge until needed.