

FLOURLESS CHOCOLATE CAKE

Ingredients

2 ½ cups semi-sweet chocolate chips
12 tablespoons butter – separated into 12 parts
6 whole fresh eggs – separate yolks and whites
¼ rounded teaspoon cream of tartar
4 tablespoons sugar

Directions

Bring all ingredients to room temperature and preheat your oven to 325 degrees. Using butter or margarine, generously coat the bottom and sides of a 10 inch springform pan.

Create a double boiler by placing a medium size stainless steel work bowl over a medium sauce pan of barely boiling water. Combine chocolate chips and butter in the work bowl. Slowly stir the mixture until the chocolate and butter are melted and become smooth. Remove it from the stove top and whisk in the egg yolks.

In a separate bowl, beat the egg whites and cream of tartar until soft peaks form. Add sugar and beat again on high until stiff peaks appear. Using a rubber spatula fold 1/3 of the egg whites into the chocolate mixture then fold in the remaining whites.

Scrape the batter into the springform pan, smooth over the top with the back of a spatula. Create a water bath by setting the springform pan in a shallow roasting pan, place it in the oven and pour boiling water into the roasting pan until the water level reaches halfway up the sides of the springform. Bake for 35 minutes or until the top of the cake forms a thin layer of crust.

Don't perform the toothpick test! The interior should be gooey. Cool down completely before refrigerating for at least 8 hours or even better overnight. Cut the cake when it is cool but for best texture and flavor eat at room temperature. Left-overs should be stored in the refrigerator. Flourless Chocolate Cake also freezes great!



It's a chocolate lover's dream. Sprinkled with powdered sugar or topped with winter greens, this chocolate cake is a decadent holiday treat. I serve it with fresh whipped cream and raspberry sauce! Unbelievable!