

# Flourless Chocolate Cake

Serves 12 to 16

Ingredients	lbs / oz	Comments
Eggs	8, large	Cold
Bittersweet or semisweet chocolate	1 lb	Chopped
Butter, unsalted	½ lb (2 sticks)	Cut into ½ inch chunks
Strong coffee or liqueur	¼ cup	Optional
Confectioners' sugar	as needed	For decoration

## Method:

1. Adjust oven rack to lower-middle position and heat oven to 325 degrees. Line bottom of 8-inch spring form pan with parchment and grease pan sides. Cover pan underneath and along sides with sheet of heavy-duty aluminum foil and set wrapped pan in large roasting pan. Bring kettle of water to boil.
2. Beat eggs with handheld mixer at high speed until volume doubles to approximately 1 quart, about 5 minutes. Alternately, beat in bowl of electric mixer fitted with wire whip attachment at medium speed to achieve same result, about 5 minutes.
3. Meanwhile, melt chocolate and butter (adding coffee or liqueur, if using) in large heatproof bowl set over pan of almost simmering water, until smooth and very warm (about 115 degrees on an instant-read thermometer), stirring once or twice. (To use microwave, melt chocolate at 50 percent power for 2 minutes, stir, add butter, and continue heating at 50 percent power, stirring every minute, until chocolate and butter have melted and are smooth, another 2 to 3 minutes total.) Using large rubber spatula, fold 1/3 of egg foam into chocolate mixture until only a few streaks of egg are visible; fold in half of remaining foam, then last of remaining foam, until mixture is totally homogenous.
4. Scrape batter into prepared springform pan and smooth surface with rubber spatula. Set roasting pan on oven rack and pour enough boiling water to come about halfway up side of springform pan. Bake until cake has risen slightly, edges are just beginning to set, thin glazed crust (like a brownie) has formed on surface, and instant-read thermometer inserted halfway through center of cake registers 140 degrees, 22 to 25 minutes. Remove springform pan from water bath and set on wire rack; cool to room temperature. Cover and refrigerate overnight to mellow flavors. (Cake can be covered and refrigerated for up to 4 days).
5. About 30 minutes before serving, remove springform pan sides, invert cake on sheet of waxed paper, peel off parchment pan liner, and turn cake right-side up on serving platter. Sieve light sprinkling of confectioners' sugar or unsweetened cocoa powder over cake to decorate, if desired.