



ANA's Kitchen Corner

Flourless Chocolate Cake

Prep Time: 15 minutes Cook Time: 30 minutes Yield: serves 8

Description

A 1 bowl recipe, this naturally gluten free flourless chocolate cake is indulgently rich, moist, and fudge-like. For best taste, texture, and so you don't waste your time (and money!), I do not recommend any ingredient substitutions.

Ingredients

- 1/2 cup (115g; 1 stick) unsalted butter
- 6 ounces (170g) high quality semi-sweet chocolate, finely chopped*
- 2/3 cup (135g) granulated sugar
- 2 teaspoons espresso powder
- 1 and 1/2 teaspoons pure vanilla extract
- 4 large eggs, at room temperature
- 1/3 cup (28g) unsweetened natural or dutch-process cocoa powder
- 1/8 teaspoon salt
- Optional: 1/2 teaspoon baking powder*

Mocha Whipped Cream:

- 1 teaspoon espresso powder
- 1 teaspoon warm water
- 1 cup (240ml) cold heavy cream or heavy whipping cream

3 Tablespoons (22g) confectioners' sugar (see note)

1 Tablespoon (6g) unsweetened natural or dutch-process cocoa powder

Optional: raspberries and a dusting of confectioners' sugar

This recipe is from: <https://sallysbakingaddiction.com/flourless-chocolate-cake-recipe/#tasty-recipes-80626>

Sally's Notes:

1. **Chocolate:** Use 6 ounces of "baking chocolate" bars found in the baking aisle. They're sold in 4 ounce bars, so you'll need 2. (You'll have 2 ounces leftover for another use.) I prefer Bakers or Ghirardelli brands. Do not use candy melts, chocolate dipping wafers, or chocolate chips— all contain stabilizers or added ingredients which prevent them from melting into the same silky consistency needed for the base of this cake. Feel free to use bittersweet chocolate for a darker chocolate flavor. I don't recommend white chocolate or unsweetened chocolate.
2. **Espresso Powder:** I highly recommend this addition to help deepen the chocolate flavor, though you can leave it out if necessary. Espresso powder is like instant espresso, found in the coffee aisle. You can also use instant coffee granules. (Not ground coffee.)
3. **Baking Powder:** This is an optional ingredient. In my recipe testing, I found a touch baking powder added *a little* extra lift to this normally flat cake. (It's still pretty flat even with it though!) If you want to skip the leavening, leave it out.
4. **Confectioners' Sugar:** If you prefer a sweeter whipped cream, increase confectioners' sugar to 1/4 cup (4 Tbsp; 30g).
5. **8 Inch Cake Pan:** I recommend an 8-inch cake pan. A 9-inch cake pan works, but the cake is thinner. The bake time will be a couple minutes shorter in a 9-inch cake pan.