

Flourless Chocolate Cake

Source: Cook's Country, Apr/May 2016

Ingredients

Cake

12 ounces bittersweet chocolate, broken into 1-inch pieces
16 tablespoons unsalted butter
6 large eggs
1 cup (7 ounces) sugar
½ cup water
1 tablespoon cornstarch
1 tablespoon vanilla extract
1 teaspoon instant espresso powder
½ teaspoon Salt

Whipped Cream

½ cup heavy cream, chilled
2 teaspoons sugar
½ teaspoon vanilla extract

Instructions

Plan ahead: This cake needs to chill for at least 6 hours, so we recommend making it the day before serving. An accurate oven thermometer is essential here. Our preferred bittersweet chocolate is Ghirardelli 60% Cacao Bittersweet Chocolate Premium Baking Bar. Top the cake with chocolate shavings, if desired; to make shavings, simply shave bittersweet bar chocolate with a vegetable peeler.

1. FOR THE CAKE: Adjust oven rack to middle position and heat oven to 275 degrees. Spray 9-inch springform pan with vegetable oil spray. Microwave chocolate and butter in bowl at 50 percent power, stirring occasionally with rubber spatula, until melted, about 4 minutes. Let chocolate mixture cool for 5 minutes.

2. Whisk eggs, sugar, water, cornstarch, vanilla, espresso powder, and salt together in large bowl until thoroughly combined, about 30 seconds. Whisk in chocolate mixture until smooth and slightly thickened, about 45 seconds. Strain batter through fine-mesh strainer into prepared pan, pressing against strainer with rubber spatula or back of ladle to help batter pass through.

3. Gently tap pan on counter to release air bubbles; then let sit on counter for 10 minutes to allow air bubbles to rise to top. Use tines of fork to gently pop any air bubbles that have risen to surface. Bake until edges are set and center jiggles slightly when cake is shaken gently, 45 to 50 minutes. Let cake cool for 5 minutes, then run paring knife between cake and sides of pan.

4. Let cake cool in pan on wire rack until barely warm, about 30 minutes. Cover cake tightly with plastic wrap, poke small hole in top, and refrigerate until cold and firmly set, at least 6 hours.

5. FOR THE WHIPPED CREAM: Using stand mixer fitted with whisk, whip cream, sugar, and vanilla on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until stiff peaks form, 1 to 3 minutes.

6. To unmold cake, remove sides of pan and slide thin metal spatula between cake bottom and pan bottom to loosen, then slide cake onto serving platter. Let cake stand at room temperature for 30 minutes. Slice with warm, dry knife. Top slices with whipped cream and serve.

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