

Flourless Chocolate Cake

Baking with Jim Dodge

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Procedure:

Preheat oven to 350°F and adjust rack to lowest level. Lightly butter the bottom and sides of a 9 x 2-inch cake pan. Cut a circle of parchment paper or foil slightly smaller than the bottom of the pan. Line the bottom the circle of parchment paper. Butter the top of the paper lightly and set aside until needed.

8 ounces bittersweet chocolate
8 ounces unsalted butter

Cut the butter into small pieces and place in the top of a double boiler. Chop chocolate into medium size pieces and place on top of the butter. Heat in the double boiler until both butter and chocolate are melted 75% melted. Remove from the heat and stir with a spoon to finish melting and blending the butter and chocolate. Set aside until needed.

6 extra large eggs
1 cup cocoa powder
1 1/2 cups sugar
1/4 cup Grand Marnier

In a large bowl whisk the eggs, cocoa and sugar until smooth and evenly blended. Stir in the Grand Marnier. Add the chocolate mixture to the eggs and stir until light in evenly incorporated. Spoon into the prepared pan and level the top with a spatula. Bake for about 45 minutes or until the top center is set to the touch. Remove from the oven and let cool in the pan on a rack.

After 1 hour, invert the cake onto a cake plate or cake circle. Wrap in plastic warp and refrigerate until 30 minutes before serving. Serve with raspberry puree.

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