

Maine Arts Camp

2013

Recipe Name: Flourless Chocolate Cake

Chef: Charlie Limoggio C.E.C.

Servings: 12-16

Yield: 1 10" pan

Quantity	Unit	Ingredient Name	Prep Notes
1/2	cup	Water	
1/4	tsp	Salt	
18	ounces	Bittersweet chocolate	Semi sweet can be substituted
8	ounces	Unsalted butter	(2 sticks)
6	large	eggs	
3/4	cup	sugar	

1. Preheat oven to 300 degrees F. Grease one 10 inch round cake pan and set aside
2. In a small saucepan over medium heat combine the water, salt and sugar. Stir until completely dissolved and set aside.
3. Either in the top half of a double boiler or in a microwave oven melt the bittersweet chocolate. Pour the chocolate into the bowl of an electric mixer
4. Cut the butter into pieces and beat the butter into the chocolate, 1 piece at a time. Beat in the hot sugar-water. Slowly beat in the eggs, one at a time.
5. Pour the batter into the prepared pan. Have a pan larger than the cake pan ready, put the cake pan in the larger pan and fill the pan with boiling water halfway up the sides of the cake pan.
6. Bake cake in the water bath at 300 degrees F (150 degrees C) for 45 minutes. The center will still look wet. Chill cake overnight in the pan. To unmold, dip the bottom of the cake pan in hot water for 10 seconds and invert onto a serving plate

Notes: A small dollop of whipped cream and raspberries are a perfect garnish for each slice.
If a larger cake pan is not available, a roasting pan can be used.