

Flourless Chocolate Cake

with chocolate ganache glaze

This cake uses chocolate chips and cocoa powder, plus chocolate ganache, for a rich, delicious dessert. It's naturally gluten free.

Ingredients

Cake:

- 1 cup semisweet chocolate chips
- 1/2 cup butter (1 stick)
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 3 large eggs
- 1/2 cup Dutch processed cocoa powder

Glaze:

- 1 cup semisweet or bittersweet chocolate chips
- 1/2 cup heavy cream

Instructions

Preheat the oven to 375°F. Lightly grease a metal 8" round cake pan. Cut a piece of parchment or wax paper to fit in the bottom of the pan. Grease the paper and place it in the bottom of the pan.

To Make the Cake:

Put the chocolate and butter in a medium sauce pan. Heat until the butter is melted and the chips are soft. Stir until the chips melt.

Stir in the sugar, salt, and vanilla.

Add the eggs, beating briefly until smooth. Add the cocoa powder, and mix just to combine.

Pour the batter into the prepared pan.

Bake the cake for 25 minutes; the top will have formed a thin crust, and it should register at least 200°F on an instant-read thermometer inserted into its center.

Remove the cake from the oven and cool it in the pan for 5 minutes.

Loosen the edges of the pan with a table knife and turn it out onto a serving plate. Allow the cake to cool completely before glazing.

To make the chocolate ganache glaze:

Place the chocolate chips and cream in a small sauce pan. Heat gently, stirring constantly, until mixture is smooth and lump free.

Pour the ganache onto the cake. Use a spatula or butter knife to spread it so it drips over the edge. Let set several hours before serving. (Ganache will firm up as it cools.) To speed up the process, move the cake into the refrigerator.

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