

Recipe for Flourless Chocolate Cake

Hands On 25 minutes

Total Time 3.5 hrs including cooling

Ingredients:

- Unsweetened Cocoa Powder for dusting pan and dusting the cake.
- 12oz of dark chocolate (72% Trader Joes) cut into squares
- 3/4 cup of heavy cream
- 1 teaspoon instant coffee or espresso
- 6 large eggs at room temperature
- 6 tablespoons swerve or monk fruit or your favorite sweetener

1. Preheat the oven at 350 degrees. Butter a 9 inch spring form pan or spray with cooking oil. Line bottom with parchment paper and butter or spray that too. Dust with cocoa powder. Wrap the bottom and sides with 18 inch heavy duty foil to prevent water from entering the pan during baking.
2. Combine the chocolate, heavy cream and coffee and melt over a double boiler over medium heat for about 8 mins, or in the microwave in ONLY 30 second increments stirring between each 30 seconds. Be careful not to over heat the chocolate or it will seize up. I use the microwave and stop when there are a couple of chunks of chocolate left and just stir until they melt to make sure I don't over heat. Let this cool for about 10 minutes stirring occasionally.
3. In a large mixing bowl beat the 6 eggs and sweetener on high for 5 minutes. The batter will be thick and light colored. Make sure the chocolate is cool enough or the eggs will turn to a scramble. **Fold** the chocolate into the egg batter in three batches. Don't stir or it will break the air bubbles in the egg mixture. Transfer into the spring form pan.
4. Place the spring form pan in a roasting pan, add enough hot water to reach halfway up the sides of the spring form pan. Bake for 40 minutes or until the top is evenly set across the surface. Remove from the pan, let stand for 2 minutes. Transfer onto a wire rack. Cool completely for 2 to 3 hours at room temp.
5. Transfer to a platter and dust with cocoa powder. To ease slicing, dip your knife into a glass of hot water and wipe between cuts.

***make ahead-tip:** cover loosely with plastic and refrigerate for up to 3 days, let stand at room temp for 1 hr before serving.*