

Flourless Chocolate Cake

Ingredients

114g Bittersweet chocolate, chopped
114g Unsalted butter
160g Caster sugar
35g Cocoa powder, plus extra for dusting
1tsp Vanilla extract
3 Eggs, beaten slightly

Method

Preheat oven to 150C. Grease an 8 inch round cake pan and dust well with cocoa powder.

In a double boiler over gently simmering water, melt the chocolate and butter together in a medium bowl.

Remove from heat and stir in the sugar, cocoa powder, eggs and vanilla.

Pour into prepared pan and bake for 30 minutes. Let cake cool in the pan for 10 minutes, then turn out onto a wire rack and cool completely. To finish, glaze the cake with chocolate glaze (below), or simply dust cake with cocoa powder.

Chocolate Glaze

100g bittersweet chocolate
50g Unsalted butter

Melt chocolate and butter together over double boiler, stir until smooth. Let cool until just body temperature, and pour over cooled cake to glaze.