

# Ultimate Flourless Chocolate Cake

Serves 12 to 16

## Ingredients:



8 large eggs, cold  
1 pound bittersweet chocolate or semisweet chocolate, coarsely chopped  
1/2 pound unsalted butter (2 sticks), cut into 1/2-inch chunks  
1/4 cup strong coffee or coffee liqueur (optional)  
Confectioners' sugar or cocoa powder for decoration

## Directions:

- Adjust oven rack to lower middle position and heat oven to 325°. Line bottom of 8-inch spring form pan with parchment paper and grease the pan bottom and sides. Cover pan underneath and along sides with a sheet of heavy-duty foil and set in large roasting pan. Bring kettle of water to boil.
- With an electric mixer fitted with a wire whip, beat eggs at high speed until volume doubles to approximately 1 quart, about 5 minutes.
- In large heat-proof bowl set over pan of almost simmering water, melt chocolate, butter and coffee until smooth and very warm (about 115° on an instant-read thermometer), stirring once or twice.
- Or using a microwave, melt chocolate, butter and coffee using 50 percent power until smooth and warm, 30 seconds at a time until melted and smooth.
- Fold 1/3 of egg foam into chocolate mixture at a time using large rubber spatula repeat until all the egg mixture is incorporated.
- Scrape batter into prepared spring form pan and smooth surface with rubber spatula. Set roasting pan on oven rack and pour enough boiling water to come about halfway up the sides of the spring form pan.
- Bake at 325° until cake has risen slightly, edges are just beginning to set, and a thin glazed crust (like a brownie) has formed on surface, approximately 22 to 24 minutes.
- Using an instant read thermometer inserted halfway through center of cake, the cake should register 140°, Remove cake pan from water bath and set on wire rack to cool. Cool to room temperature. Cover and refrigerate overnight to mellow, refrigerate up to 4 days.
- About 30 minutes before serving, remove spring form pan sides, invert cake on sheet of waxed paper, peel off parchment pan liner, and turn cake right side up on serving platter. Sieve light sprinkling of Confectioners' sugar or unsweetened cocoa powder over cake to decorate, and sweet whipped cream or a scoop of ice cream, if desired.

**NOTE:** The cake may not look done; however, pull it from the oven when an instant-read thermometer inserted into the middle of the cake registers 140°. The cake will continue to firm up as it cools. If you use a 9-inch spring form pan instead of the preferred 8-inch, reduce the baking time to 18 to 20 minutes.



Recipes Courtesy of Kiele O Kona Coffee Company

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