

## Flourless Chocolate Cake

### Ingredients:

- 6 oz. unsweetened dark chocolate, chopped
- 30 mL whole milk
- 60 mL unsalted butter, cut into small pieces
- 4 eggs, separated
- 125 mL sugar
- 10 mL flour (for pan)
- 5 mL butter (for pan)
- 15 mL icing sugar (topping, once cooled)



### Method:

1. Pre-heat oven to 350 degrees F. Butter and flour pan.
2. Melt the chocolate in a double boiler. Add butter and stir just to blend thoroughly. Turn off heat and add EGG YOLKS ONLY and mix.
3. Mix in 30 ml milk into chocolate- butter mixture.
4. In a separate bowl, gradually add the sugar to the EGG WHITES and whip to form stiff peaks. Gently fold into the chocolate- egg yolk mixture.
5. Pour into prepared pan.
6. Bake for 25 minutes on lower rack. Turn off oven, open door and leave cake inside for 5 minutes. (this will prevent the crust from cracking).
7. Remove from oven and cool for at least 10 minutes before removing from the pan. Cool completely before serving.
8. Remove cake gently from pan. Sprinkle with 15 mL of icing sugar. Serve.