

FLOURLESS CHOCOLATE CAKE

(adapted from Desserts by the Yard)

8 ½ ounces bittersweet chocolate, finely chopped
8 Tbsp. butter (unsalted)
5 large eggs, room temperature
1 cup plus 2 Tbsp. sugar
½ cup unsweetened cocoa powder

Place a rack in the middle of the oven and preheat the oven to 350F. Butter a 10-inch fluted tart pan or a 9-inch springform pan. The pan must be at least 1 inch deep or the batter will overflow.

Melt the chocolate and the butter in a microwave-safe bowl for 2-3 minutes at 50 percent power or in a heatproof bowl set over a saucepan of simmering water. Stir together with a rubber spatula until smooth.

In the bowl of a stand mixer fitted with the whisk attachment, or in a large bowl with a hand mixer, beat together the eggs and the sugar on medium speed until pale and the mixture forms a ribbon when lifted from the bowl with a spatula, about 2 minutes. On low speed, beat in the cocoa powder and the chocolate mixture and combine well. Pour into the prepared pan.

Bake for 15 minutes. Rotate the pan from front to back and continue to bake for another 8 minutes, or until the cake is slightly firm to the touch. Remove from the oven and allow to cool on a rack to room temperature.

Top with sweetened whipped cream and fresh berries or other fruit.

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