

## **FLOURLESS CHOCOLATE CAKE**

(ever so slightly adapted from epicurious.com)  
from *The Cooks Next Door*

4 oz quality, bittersweet chocolate (I used a 72% cacao)  
1 stick unsalted butter  
3/4 c. sugar  
3 large eggs  
1/2 c. unsweetened cocoa powder  
1/2 tsp vanilla extract

Preheat oven to 375°F. Butter an 8-inch round baking pan. Line bottom with wax paper and butter paper.

Chop chocolate into small pieces. Cut butter into 8 pieces. In the top of a double boiler or a bowl set over a saucepan of barely simmering water melt chocolate with butter, stirring, until smooth. Remove the bowl from heat and whisk sugar into chocolate mixture. Add eggs and vanilla and whisk well. Sift 1/2 cup cocoa powder over chocolate mixture and whisk until just combined.

Pour batter into pan and bake for 25 minutes, or until top has formed a thin crust. Cool cake in pan on a rack for 5 minutes and then invert onto a serving plate. Garnish as desired.

(When completely cooled, cake will keep in an airtight container up to 1 week.)