

How to Make Flourless Chocolate Cake

Sweetheart Flourless Chocolate Cake

With only four ingredients and three steps, this is an easy flourless cake. And it's scrumptious—perfect to make for your sweetheart. As with other flourless chocolate cakes, this is dense and chocolaty. A simple dusting of powdered sugar makes this cake elegant. Drizzle it with raspberry sauce, raspberry chocolate sauce, or chocolate sauce. (A recipe for raspberry sauce follows.) Finally add a scoop of vanilla ice cream or a dollop of whipped cream. Be sure and use good quality, dark cocoa. We use Ramstadt-Breda Dark Cocoa which has three times the cocoa butter of most national brands. This will not be the same with ordinary cocoa.



8 large eggs

1 cup rich, dark cocoa, Ramstadt-Breda or equal

1 cup butter, melted and cooled slightly

1 1/4 cups granulated sugar

1. Preheat the oven to 325 degrees.
2. In your stand-type mixer and with the whip attachment beat the eggs for three minutes at medium speed, until they are bubbly and lighter colored. While the eggs are beating, melt the butter and measure the other ingredients. Measure the cocoa by spooning cocoa into a cup—do not compress the cocoa.
3. Add the sugar and cocoa and beat in. While the mixer is running, drizzle in the melted butter. Continue beating until mixed. Scrape the batter into the pan.
4. Bake for 30 to 40 minutes or an insta-read thermometer registers 165 to 170 degrees when inserted into the center of the cake. Cool on a wire rack and then place in the refrigerator to chill. The cake will become dense as it cools. Dust with powdered sugar if you desire.

How to Make Raspberry Sauce

Raspberries alone are not tart and flavored enough for a dessert sauce even when thickened with a starch. There are two possible solutions: Cooking the fruit down to concentrate the flavors or adding a jelly for thickness and flavor. This recipe uses the latter.

12 ounces, about 3 cups frozen, unsweetened raspberries
2/3 cup red currant jelly
about 1/4 cup sugar

1. Thaw and puree the raspberries. Strain them twice through a sieve or until nearly all of the seeds are removed. Place the puree in a small saucepan. Add the jelly.
2. Cook, stirring occasionally, until the jelly is completely melted and blended with the fruit. Sweeten to taste with the sugar while it is still hot. Stir to make sure that the sugar is dissolved. Let cool.

What You'll Need

- For the cake, you will need a good quality nine-inch springform pan. We recommend our glass-based springform pans. We have baked this cake many times and have not had a single leak. We cut the cake right on the glass base.
- A good quality cocoa is essential. You want at least 16% cocoa butter. Most store cocoas are 8 to 10%. Ramstadt-Breda cocoa is 24%.
- An insta-read thermometer. The proteins in the eggs will coagulate at 165 degrees and create the structure for the cake.
- For the raspberry sauce, you will need a medium sieve, one about 6 inches in diameter. The mesh in this size of sieve is usually the right size to catch most of the raspberry seeds and still let the puree pass.
- The red currant jelly gives the puree body, tartness, and color.

Chocolate Cherry Cordial Flourless Chocolate Cake

This makes a gorgeous, very fancy flourless chocolate cake—certainly fit for a special occasion and yet it is not very much work. It is an easy flourless cake topped with a cherry pastry filling and drizzled with a chocolate amaretto sauce. (Amaretto is a flavor commonly used in cherry chocolate cordials.)

One flourless chocolate cake, cooled
1 cup cherry pastry filling (see notes)
powdered sugar for dusting
chocolate amaretto sauce (recipe follows)
whipped cream

Top the chocolate cake with the cherry pastry filling. To serve, cut the cake into slices and place on dessert plates. Dust each slice with powdered sugar. Drizzle with the chocolate amaretto sauce. Top with whipped cream and serve immediately.

Baker's note: Pastry filling is more intensely flavored and a finer texture than is pie filling. In a pie, there is more filling than crust and the filling must be pleasing by itself. In a pastry, there is more of balance between filling and pastry and hence the filling has more flavor.

Chocolate Amaretto Sauce

3/4 cup heavy cream
9 ounces dark chocolate wafers
1 teaspoon amaretto flavor
3 tablespoons butter

Bring the cream to a boil. In a medium bowl, pour the hot cream over the chocolate. Stir until the chocolate is melted. Stir in the flavor and butter. Let the sauce cool enough for serving. If the sauce becomes too thick, reheat the sauce or stir in more cream.

Tin Roof Sundae Flourless Chocolate Cake

This is another fancy flourless chocolate cake fit for a special occasion. It is made with a combination of Bavarian cream, peanut butter, and chopped peanuts all atop a flourless chocolate cake.

One flourless chocolate cake, cooled
1/4 cup creamy peanut butter
1 cup Bavarian pastry filling (see notes)
peanut butter chocolate sauce (recipe follows)
whipped cream

Warm the peanut butter in the microwave until it is soft and easy to stir. Mix the Bavarian cream and peanut butter together in small bowl. Top the chocolate cake with the peanut butter filling.

To serve, cut the cake into slices and place on dessert plates. Drizzle with the peanut butter chocolate sauce. Top with whipped cream and serve immediately.

Baker's note: If you do not have prepared Bavarian cream, you can it from scratch.

Peanut Butter Chocolate Sauce

3/4 cup heavy cream
9 ounces dark chocolate wafers
1/3 cup peanut butter

Bring the cream to a boil. In a medium bowl, pour the hot cream over the chocolate. Stir until the chocolate is melted. Stir in the peanut butter. Let the sauce cool enough for serving. If the sauce becomes too thick, reheat the sauce or stir in more cream.

Strawberries and Cream Flourless Chocolate Cake

This is a wonderful flourless chocolate cake to serve in the spring when the strawberries are best. It is topped Bavarian cream and fresh strawberries, then drizzled with strawberry sauce, and topped with whipped cream.

One flourless chocolate cake, cooled

1 cups Bavarian pastry filling (see notes)
fresh strawberries sliced
strawberry sauce (recipe follows)
whipped cream

- Top the chocolate cake with Bavarian filling.
- To serve, cut the cake into slices and place on dessert plates. Top each slice with strawberries. Drizzle with the strawberry sauce. Top with whipped cream and serve immediately.

Baker's note: If you do not have prepared Bavarian cream, you can it from scratch.

Strawberry Sauce

12 ounces, about 3 cups frozen, unsweetened strawberries
2/3 cup red currant jelly
about 1/4 cup sugar

1. Thaw and puree the strawberries. Place the puree in a small saucepan. Add the jelly.
2. Cook, stirring occasionally, until the jelly is completely melted and blended with the fruit. Sweeten to taste with the sugar while it is still hot. Stir to make sure that the sugar is dissolved. Let cool.

Flourless German Chocolate Cake

Everyone loves German chocolate cake. This is a simple version made with a flourless chocolate cake.

One flourless chocolate cake, cooled
German chocolate cake topping (recipe follows)
whipped cream or ice cream

Top the chocolate cake with the German chocolate cake filling. Cut into slices and serve with whipped cream or ice cream.

German Chocolate Cake Topping

3/4 cup canned evaporated milk
1/2 cup brown sugar
1/2 cup butter
1 1/3 cups sweetened shredded coconut
1 cup chopped pecans

In a small pan, bring the evaporated milk, brown sugar, and butter to a boil. Boil for three minutes. Remove the pan from the heat. Stir in the coconut and pecans. Set aside to cool to room temperature.