

Flourless Chocolate Cake

Ingredients

10 ounces of 70% dark chocolate
3 ounces butter
8 ounces sugar
5 eggs

Preparation

In a double-boiler, put the butter and chocolate and let it melt.

In a bowl mix the sugar and eggs (no need for a mixer but you need to beat them well).

Add melted chocolate and butter to the beaten eggs and sugar. Mix until the texture is smooth.

Pour into a low round pie size baking tray and place in a pre-heated oven (335 °F) for 20 minutes.

If you are more adventurous, you can add nuts / coffee / raisins / whiskey or use dark orange chocolate.

Can be served with ice cream or crème fresh.

Yael Beeri

yael@beeri.com

<http://www.beeri.com>

