# Michael's Flourless Chocolate Cake

By Executive Chef Shep Drinkwater, CEC, CDM, CFPP

**Serves:** 10

## Ingredients

- 6 ounces semisweet chocolate-melted
- 3/4 ounce cocoa powder
- 3 ounces butter-melted
- 2-1/2 ounces granulated sugar
- 5 each egg yolks

GARNISH:

- 10 tablespoons whipped cream
- 1-1/2 quarts coffee ice cream

## Directions

1. Combine melted chocolate, cocoa powder, melted butter, sugar and egg yolks in a bowl and mix together.
2. Beat egg white on high speed for 30 seconds.
3. Stop the machine and add sugar.
4. Continue beating on high until whites almost form stiff peaks.
5. Mix 1/3 of the chocolate mixture with the egg whites.
6. Gently fold remaining egg whites into the rest of the chocolate mixture.
7. Pour chocolate mixture into an 8" buttered cake pan, then place cake pan in a water bath.
8. Bake in a 325-degree oven for 35-45 minutes or until a toothpick comes out clean.
9. Remove from the oven and let cake rest until completely cool.
10. Remove from the mold and cut into 10 pieces.
11. Place each piece on a serving plate and sprinkle with a little cocoa and garnish with whipped cream and/or a little bit of coffee ice cream.

Nutritional Informaiton:

Per Serving (excluding unknown items): 398 Calories; 27g Fat (58.3% calories from fat); 5g Protein; 39g Carbohydrate; 1g Dietary Fiber; 171mg Cholesterol; 127mg Sodium. Exchanges: 0 Grain (Starch); 0 Lean Meat; 0 Non-Fat Milk; 5-1/2 Fat; 2-1/2 Other Carbohydrates.