

# Flourless Chocolate Fudge Cake



Rich and fudgy chocolate cake garnished with cocoa powder and fresh raspberries

Serves 12

1 pound semisweet chocolate, chopped

1 pound butter, diced

1c espresso coffee

1c brown sugar

8 eggs, beaten

cocoa powder, for garnish

fresh raspberries, for garnish

Preheat oven to 350. Line bottom of 9" cake pan with 2" high sides with parchment paper.

In large saucepan, bring butter, espresso and brown sugar to boil, stirring to dissolve sugar. Add chopped chocolate and whisk until smooth. Cool slightly.

Whisk eggs until well blended. Gently stir eggs into chocolate mixture until blended ~ do not over whip!

Pour batter into prepared cake pan. Place cake pan in large roasting pan and fill with enough very hot water to come halfway up the sides of the cake pan.

Bake cake in center of oven until cake is set and cake tester comes out with just a few crumbs attached, approximately 45 minutes. Remove cake pan from water, allow to sit at room temperature 1 hour and then tightly cover with plastic wrap.

Chill cake overnight in refrigerator.

To remove cake from pan, use a knife to release cake from sides of pan. Hold bottom of cake pan in pan of very hot water for 30 seconds. Place cake platter over top of cake pan, invert and lift off cake pan. If cake does not come out first time, repeat dipping bottom of pan in very hot water. Peel off parchment paper.

Garnish top of cake with cocoa powder, arranging fresh raspberries in decorative pattern.

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