



Passover Dessert! Flourless Chocolate Cake

Dusted with Cocoa Powder



5h



2 Servings

Timeless and elegant, flourless chocolate cake is always the perfect dessert for chocolate lovers. Our version features both chocolate and cocoa powder for an intense flavor. The buttery batter also features espresso powder which amps up the chocolate flavor without overwhelming it. This rich cake requires time to chill and set—your taste buds will thank you. (Serves 10)

What we send

- 2 (6 oz) chocolate chips ^{6,7}
- 4 (¾ oz) unsweetened cocoa powder
- ¼ oz cornstarch
- 10 oz granulated sugar
- ¼ oz espresso powder

What you need

- nonstick cooking spray
- 1 c unsalted butter ⁷
- 6 large eggs ³
- vanilla extract
- kosher salt

Tools

- 9-inch springform pan
- parchment paper
- aluminium foil
- microwave
- fine-mesh sieve
- rimmed baking sheet

Cooking tip

To make a parchment paper round: set the cake pan round on a piece of parchment and trace the inside of the round with a pencil. Cut the parchment with scissors– it will fit the pan bottom!

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 32g, Carbs 48g, Protein 6g



1. Prep pan

Preheat oven to 275°F with a rack in the center.

Spray the bottom and sides of a 9-inch springform pan with **cooking spray**, then line bottom with a parchment paper round. Cover pan underneath and along corners with sheets of foil. Cut **1 cup butter** into 1-inch pieces.



4. Bake cake

Gently tap pan on counter to release any air bubbles; let sit on counter for 10 minutes to allow bubbles to rise to top. Use a toothpick or fork to gently pop any bubbles that have risen to surface. Set pan on a rimmed baking sheet; bake **cake** on center oven rack until edges are set but center 3-inches jiggles when cake is gently shaken, 45-55 minutes.



2. Melt chocolate

In a medium microwave-safe bowl, microwave **chocolate chips, butter,** and **¾ cup cocoa powder** (reserve remaining cocoa powder for step 6) in bursts, stirring occasionally with a rubber spatula, until melted, 2-4 minutes. Let chocolate mixture cool for 5 minutes.



5. Cool cake

Let **cake** cool in pan on a wire rack until barely warm, about 30 minutes. Transfer to refrigerator and chill until cold and firmly set, at least 4 hours (or overnight).

When ready to serve, run a thin spatula or paring knife between cake and sides of pan, then remove sides of pan. Carefully invert cake onto a plate and peel off parchment paper. Invert once more onto a serving plate.



3. Mix batter

In a large bowl, whisk together **cornstarch** and **½ cup water** until no lumps remain. Whisk in **6 large eggs, 1 cup sugar, 1 tablespoon vanilla, 1 teaspoon espresso powder,** and **½ teaspoon salt** until thoroughly combined. Whisk in **chocolate mixture** until smooth and slightly thickened. Strain batter through a fine-mesh sieve into prepared pan.



6. Dust with cocoa & serve

If chilled overnight, allow **cake** to come to room temperature for at least 30 minutes before serving. Dust with **remaining cocoa powder** and cut into slices. Serve with whipped cream and fresh fruit, if desired. Enjoy!