



## Flourless Chocolate Cake – Gluten Free

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*I adapted this recipe from allrecipes.com.*

### **Ingredients:**

½ cup	Water
¼ tsp	Salt
¾ cup	White sugar
6 oz	Bittersweet chocolate
12 oz	Semi-sweet chocolate chips
1 cup	Butter
6	Eggs

### **Directions:**

1. Preheat oven to 300 degrees. Grease one 10-inch round cake pan or deep pie dish and set aside.
2. In a small saucepan over MEDIUM heat combine water, salt and sugar. Stir until completely dissolved and set aside.
3. In a double boiler, melt the two types of chocolate together. Pour the melted chocolate into an electric mixing bowl.
4. Cut the butter into pieces and beat the butter into the chocolate, 1 piece at a time. Beat in the hot sugar-water. Slowly beat in eggs.
5. Pour the batter into prepared pan. Have a pan larger than the cake pan ready. Put the cake pan in the larger pan and fill the pan with boiling water halfway up the sides of the cake pan. It is important to make sure you do not get water into the cake mixture.
6. Bake cake in the water bath at 300 degrees for 45 minutes. The center will look wet. Chill cake overnight in the pan.
7. To unmold, dip the bottom of the cake pan in hot water for 10-15 seconds, then invert onto a serving platter.
8. Keep chilled until serving time.
9. Optional, sprinkle with powdered sugar, raspberry drizzle and fresh raspberries.