

Mary's Flourless Chocolate Cake

Makes 8-12

servings

Cake

- 1 cup semisweet or [bittersweet chocolate chips](#)
- 1/2 cup (8 tablespoons) unsalted butter
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 1 to 2 teaspoons [espresso powder](#), optional
- 1 teaspoon [vanilla extract](#), optional
- 3 large eggs
- 1/2 cup unsweetened cocoa powder, [Dutch-process cocoa](#) preferred



Glaze

- 1 1/4 cups semisweet or [bittersweet chocolate chips](#)
- 1/2 cup (8 tablespoons) unsalted butter

Directions

1. Preheat the oven to 375°F. Lightly grease a metal 8" round cake pan; cut a piece of parchment to fit, grease it, and lay it in the bottom of the pan.
2. To make the cake: Put the chocolate and butter in a microwave-safe bowl, and heat until the butter is melted and the chips are soft. Stir until the chips melt, reheating briefly if necessary. You can also do this over a burner set at very low heat. Transfer the melted chocolate/butter to a mixing bowl.
3. Stir in the sugar, salt, espresso powder, and vanilla. Espresso enhances chocolate's flavor much as vanilla does; using 1 teaspoon will simply enhance the flavor, while 2 teaspoons will lend a hint of mocha to the cake.
4. Add the eggs, beating briefly until smooth. Add the cocoa powder, and mix just to combine.
5. Spoon the batter into the prepared pan.
6. Bake the cake for 25 minutes; the top will have formed a thin crust, and it should register at least 200°F on an instant-read thermometer inserted into its center.
7. Remove it from the oven, and cool it in the pan for 5 minutes.
8. Loosen the edges of the pan with a table knife or nylon spreader, and turn it out onto a serving plate. The top will now be on the bottom; that's fine. Also, the edges will crumble a bit, which is also fine. Allow the cake to cool completely before glazing.
9. To make the glaze: Combine the chocolate chips and cream in a microwave-safe bowl, and heat until the cream is very hot, but not simmering. Remove from the microwave, and stir until the chocolate melts and the mixture is completely smooth.
10. Spoon the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set for several hours before serving the cake.

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Nutrition Facts

Servings: 8

Amount per serving

Calories	629
% Daily Value*	
Total Fat 43.6g	56%
Saturated Fat 26.8g	134%
Cholesterol 131mg	44%
Sodium 265mg	12%
Total Carbohydrate 62.4g	23%
Dietary Fiber 5.2g	18%
Total Sugars 50.6g	
Protein 3.7g	
Vitamin D 22mcg	112%
Calcium 24mg	2%
Iron 1mg	6%
Potassium 115mg	2%

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by www.Verywellfit.com

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Nutrition Facts

Servings: 12

Amount per serving

Calories	420
% Daily Value*	
Total Fat 29.1g	37%
Saturated Fat 17.9g	89%
Cholesterol 87mg	29%
Sodium 178mg	8%
Total Carbohydrate 41.6g	15%
Dietary Fiber 3.4g	12%
Total Sugars 33.7g	
Protein 2.4g	
Vitamin D 15mcg	75%
Calcium 16mg	1%
Iron 1mg	4%
Potassium 77mg	2%

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