

Flourless Chocolate Cake

1 stick Earth Balance butter replacer (100% vegan, gluten free and certified Kosher)
6 oz unsweetened chocolate, coarsely chopped (Kosher)
3 oz semisweet chocolate, coarsely chopped (Kosher)
1/4 cup water
1 cup egg whites (appx 5-7 eggs) and their yolks
1 1/4 cups sugar, divided

Bake cake for 1 hour at 350 degrees in a 9 inch springform, using a bain marie with water about halfway up (this basically means that you put your cake pan in a larger baking pan – like the kind you'd use to roast a turkey – filled with hot water. It's supposed to distribute the heat better during baking).

Method:

- 1) Spray your pan and dust it with cocoa and preheat the oven to 350.
- 2) Pour water and 1 cup of sugar in heavy saucepan, bring to a boil. If you have a candy thermometer, it should get to about 220 degrees. If not, just let it boil and give it a mix until it's pretty clear.
- 3) Remove pan from heat and stir in chocolate. When it is combined, start to add butter, 1 tbsp at a time, stir until combined. Set aside.
- 4) Beat egg whites, then add their yolks and 1/4 cup of sugar, beat on high until tripled in volume.
- 5) Turn to low and continue to beat. Add chocolate mixture (which will be a little cool by now). Don't overbeat.
- 6) Pour into springform pan, place into larger baking pan, surrounded halfway up with boiling water. Bake for one hour at 350. Top of cake should be firm to back of spoon, toothpick should come out clean. Cool completely on a rack.
- 7) Coat cake top with chocolate ganache (see recipe below) or dust top with powdered sugar, decorate with raspberries or any fruit you choose!

Chocolate Ganache Icing:

4 oz semisweet chocolate (Kosher)
3 tbsp Earth Balance butter replacer
1 tbsp milk (I used soymilk)
1 tbsp honey
1/4 tsp vanilla extract

Method:

Melt chocolate and butter in a medium saucepan over medium low heat, stirring until smooth. Remove from heat and add milk, honey, and vanilla. Set aside to cool slightly.

When cake has cooled, pour glaze into center. Using a spatula, gently smooth the glaze along the top and sides of the cake. Chill cake, uncovered, for 30 to 60 minutes before serving to set the glaze and make cake easier to slice.