

Flourless Chocolate Cake

Decadent for special occasions

- 4 eggs
- 200g butter
- 250g dark chocolate
- 1 cup (200g) caster sugar

Preheat oven 180C. Separate eggs, add ½ the sugar to the yolks and beat well with a mixer. Beat egg whites until fluffy then add remaining sugar, gradually beating until stiff peaks form. Melt butter and chocolate over hot water stirring regularly. Pour into egg yolk mixture and fold. Once combined fold in egg whites. Line a cake tin with greaseproof paper and pour in mixture. Bake in a 22cm cake tin for 40 minutes in the lower third of your oven.

Note: This cake will collapse and the top will flake, as it has no flour to sustain the rise but it is gorgeous and a favourite for all. Optional: Can be served warm or cold and is delicious with fresh cream



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