



# FLOURLESS CHOCOLATE CAKE

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Servings: 8

## Cake:

1 c. (170g) semisweet or bittersweet chocolate chips,  
we used 70% dark chocolate.  
½ c. (8 tbsp., 113g) unsalted butter  
¾ c. (149g) granulated sugar  
¼ tsp. salt  
1 to 2 tsp. espresso powder, optional  
1 tsp. vanilla-paste or extract, optional  
3 large eggs

½ c. (43g) unsweetened Dutch-process  
cocoa powder (we recommend Black Cocoa  
or HERSHEY's dark chocolate)

## Ganache:

1 c. (170g) semisweet or bittersweet  
chocolate chips  
½ c. (113g) heavy cream  
1 jar Regina's Farm Kitchen®  
Orange Satsuma Meyer Lemon Artisan Fruit Spread



## INSTRUCTIONS

Preheat oven to 375° F. Lightly grease an 8" round metal cake pan. Cut a piece of parchment to fit, grease it and lay it in the bottom of the pan.

**To make the cake:** Put the chocolate and butter in a microwave-safe bowl, and heat until butter is melted and dark chocolate pieces are soft. Stir until the chocolate melts, 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. Stir in the sugar, salt, espresso powder and vanilla. Espresso enhances chocolate's flavor, much like vanilla does; using 1 tsp. will simply enhance the flavor. A tablespoon of strong coffee also works!

Add the eggs, beating briefly until smooth. Add the cocoa powder and mix to combine. Spoon batter into the prepared pan. Bake 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. Remove it from the oven and cool in the pan for 5 minutes. Loosen the edges of the pan with a table knife 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. Allow the cake to cool completely before glazing with the ganache.

**To make the glaze:** Place the chocolate in a heatproof bowl. Heat the cream until it's not quite at a simmer but showing fine bubbles around the edge. Pour the cream over the chocolate, stir very briefly to combine and let rest for 5 minutes. Stir again — at first slowly, then more vigorously — until the chocolate is completely melted and the glaze is smooth. 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.

Serve with RFK Orange Satsuma Meyer Lemon Artisan Fruit Spread. The bitterness of the satsuma and Meyer lemon cuts the chocolate. This is heavenly!

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