

CHOCOLATE TRUFFLE CAKE

INGREDIENTS:

- 12 ounces bittersweet chocolate, chopped
- $\frac{3}{4}$ cup unsalted butter
- Finely grated zest of 1 orange
- 1 tablespoon brandy
- 5 large eggs, separated
- $\frac{2}{3}$ cup sugar
- $\frac{1}{3}$ cup all-purpose flour
- Cocoa

INSTRUCTIONS: Preheat oven to 325°. Grease sides of 10-inch springform pan with butter and line base with circle of baking parchment.

Place chocolate, butter, orange zest and brandy in top of double boiler. Heat over barely simmering water, stirring occasionally. Remove from heat as soon as chocolate has melted. Let cool.

Using an electric mixer, beat egg whites until they start to hold their shape. Gradually add $\frac{1}{3}$ cup sugar and continue beating until stiff peaks form.

Place egg yolks and remaining $\frac{1}{3}$ cup sugar in separate bowl. Using same beater (no need to wash),

beat until mixture is pale and thick, and a slowly dissolving ribbon drops onto surface of mixture when beaters are raised.

Using a large rubber spatula, fold lukewarm chocolate mixture into egg-yolk mixture. Sift flour on top and lightly fold in.

Fold in egg whites lightly but thoroughly, until no streaks of white remain. Pour batter into prepared pan.

Bake for 50 minutes, or until a toothpick inserted near the center comes out clean. Let cool in pan. The cake will develop a characteristic "sugar bloom."

To remove cake, run a knife between sides of pan and cake, then release sides of pan. Sift cocoa over top. Slide a wide metal spatula between base and paper liner (cake may stay on liner) and transfer to flat platter.

Serves 10 to 12.

PER SERVING: 330 calories, 5 g protein, 29 g carbohydrate, 24 g fat (14 g saturated), 119 mg cholesterol, 32 mg sodium, 1 g fiber.