

Fran Gage's Almost Flourless Chocolate Cake

Serves 8

- 7 ounces 70% bittersweet chocolate, finely chopped**
- 14 tablespoons unsalted butter, cut into chunks**
- 1 cup sugar, divided into $\frac{2}{3}$ cup and $\frac{1}{3}$ cup**
- 5 large eggs, room temperature, separated**
- 3 tablespoons cake flour**
- $\frac{1}{4}$ teaspoon salt**
- Powdered sugar and cocoa powder for decorating**

Instructions: Preheat the oven to 350°.

Line the bottom of a 9-inch round cake pan with parchment paper.

Melt the chocolate and butter in a double boiler or a bowl that fits snugly over simmering water. When the two are mostly melted,

remove from the heat and whisk together. Cool slightly. Whisk in $\frac{2}{3}$ cup of sugar, the egg yolks, then the flour and salt.

Put the egg whites in the bowl of a stand mixer. Beat them with the whisk at medium speed until they start to foam. Add one-third of the remaining $\frac{1}{3}$ cup of sugar and beat whites until they become opaque, then add a second third of the sugar. When the whites start to increase in volume and the whisk leaves traces in them, add the last of the sugar and turn the mixer speed to high. Beat until the whites form soft peaks, but still look wet.

Using a spatula, fold one-third of the whites into the chocolate mixture, then fold in the rest.

Pour the batter into the pan and bake until a skewer inserted into the center comes out clean, or

with only a few crumbs clinging to it, 35-40 minutes.

Cool on a rack.

To unmold, run a table knife around the edge and invert the cake onto a serving plate. Peel off the parchment paper.

Decorate the cake with powdered sugar and cocoa powder: Sift a light dusting of powdered sugar on top of the cake. Put a small brioche mold upside down in the middle of the cake. Lightly dust the cake with cocoa powder, then lift off the mold.

Serve by itself or with sweetened fruit puree or a dollop of whipped cream.

Per serving: 465 calories, 6 g protein, 42 g carbohydrate, 31 g fat (19 g saturated), 188 mg cholesterol, 117 mg sodium, 2 g fiber.