

# Puffed Chocolate Cake

- 9 oz. ultra-bittersweet chocolate
- 9 T. butter, plus 1 T softened
- 1 T flour
- 6 eggs, separated
- 1/2 c. sugar
- 6 T cornstarch
- Conf. sugar

1. preheat oven 350 degrees.
2. melt chocolate in dbl boiler, cool
3. Melt 9 T butter in sm. saucepan  
whisk into melted chocolate when  
it is lukewarm.
4. grease oil-bottomed pan by  
greasing it w/ 1 T butter. Dust w/ 1 T  
flour
5. Beat egg whites until soft peak.  
Add sugar, T by T
6. Beat egg yolks add to beaten egg white.  
Beat 3 minutes after yolks incorp.
7. Sift one-half of the cornstarch onto  
beaten egg mixture + add one-half  
the melted choc. and butter mix  
on top of this.

8. Add the remaining half of the ingredients

Bake for 30 minutes.

Cool 10 min. Loosen edges

When completely cool - remove.