



Bitter Flourless Chocolate Cake with Cc Cream

GF
option

INGREDIENTS

2 (4-oz.) bars 60% bittersweet baking chocolate, coarsely chopped
1/2 cup Hy-Vee unsalted butter, cut up
1 1/4 cups Hy-Vee granulated sugar, divided
6 Hy-Vee large eggs, separated, at room temperature
1/4 cup Dutch process cocoa powder
1/4 tsp kosher salt
1 cup Hy-Vee heavy whipping cream
1/4 cup instant espresso powder
Chocolate curls, for garnish
Hy-Vee dark chocolate espresso beans, for garnish

PREPARATION

- 1 Preheat oven to 375°. Line bottom of a 9-inch springform cake pan with parchment paper; lightly spray parchment with nonstick baking spray. Set pan aside.
- 2 Place chopped chocolate and butter in a large microwave-safe bowl. Microwave on HIGH at 30-second intervals until melted, stirring each time until smooth and combined; cool for 5 minutes. Whisk in 1 cup granulated sugar and egg yolks. Stir in cocoa powder and salt.
- 3 Beat egg whites in large mixing bowl with electric mixer on high until soft peaks form (tips curl). Gently fold the egg whites into chocolate mixture.
- 4 Spread batter into prepared pan. Bake 25 to 30 minutes or until a thin crust forms on top. Remove from the oven and cool completely in pan on a wire rack.
- 5 Beat heavy cream, remaining 1/4 cup sugar, and espresso powder in a large mixing bowl with an electric mixer on high until soft peaks form (tips curl).
- 6 Remove cake from pan; place on serving platter. Top cake with whipped espresso cream mixture. Garnish with chocolate curls and espresso beans, if desired.

NUTRITION FACTS

Calories: 360
Total Fat: 25g
Saturated Fat: 15g
Trans Fat: .5g
Cholesterol: 135mg

Sodium: 90mg
Carbohydrates: 34g
Fiber: 1g
Sugar: 29g
Protein: 5g