

# Flourless Chocolate Cake

*Recipe Courtesy of Author: Phil Clark*

The origin of the flourless cake is Italy's Isle of Capri and the Amalfi coast, but we discovered this amazing desert at an Intracoastal Corporate event courtesy of Phil Clark. This deep dark chocolate Torta Caprese will tempt the devout chocoholic with a gluten free pastry dense, decadent, delicious. Do yourself a favor. Make this one!

## Ingredients:

- 4 ounces unsalted butter (1 stick)
- 8 ounces semisweet chocolate
- 8 ounces dark chocolate (70% cacao)
- 1 cup water
- 1 cup sugar
- 6 Eggs at room temperature
- 1 teaspoon Vanilla extract

## Directions:

1. Preheat oven to 350°
2. Prepare a 9 inch cake pan - coat the pan with butter. Place a round of parchment paper in the bottom of the pan and butter the parchment paper.
3. Over medium heat in a small sauce pan combine 1 cup of water and 3/4 cups sugar. Cook until sugar has melted. Keep warm.
4. Over low heat in a medium sauce pan, combine 1 stick butter and the chocolate. Melt slowly and blend with a whisk. Add the simple syrup and stir into the butter chocolate mixture until thoroughly blended. Remove from heat.
5. In a mixing bowl, combine eggs, vanilla and remaining sugar (1/4 cup). Whisk thoroughly until sugar has dissolved and eggs turn pale yellow.
6. Gradually pour the chocolate mixture into the eggs. Using a rubber spatula, fold until well blended. Pour batter into prepared pan.
7. For best results, bake in a water bath for approximately 45-50 minutes. Or, until the center of the cake has a slight "jiggle".
8. Allow the cake to cool in the water bath for 10 minutes. Remove from the bath and continue cooling to room temp. Place in the freezer a few hours. This makes it easier to remove the cake from the pan.



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## Author Notes:

*Optional flavoring:*

Option 1. substitute 1/4 cup coffee liqueur for vanilla if you prefer.

Option 2. substitute 1 teaspoon orange extract for vanilla