

Flourless Chocolate Cake

by Ell'o

Ingredients

- 120 g dark chocolate
- 120 g butter
- 150 caster sugar
- 80 g cocoa powder
- 3 eggs, beaten
- 1 tsp. Vanilla extract

Method

1. Preheat the oven to 150 degree . Grease an 20cm round cake tin and dust with cocoa powder
2. In the top of a double boiler over lightly simmering water, melt and stir sugar , cocoa powder, eggs and vanilla extract. Pour into prepared cake tin.
3. Bake in preheated oven for 30 min. Let in form for 10 min. Then turn out into a wire rack and cool completely