

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

- PREHEAT THE OVEN TO 150 DEGREE. GREASE AN 20CM ROUND CAKE TIN AND DUST WITH COCOA POWDER
- IN THE TOP OF A DOUBLE BOILER OVEN LIGHTLY SIMMERING WATER, MELT AND STIR SUGAR, COCOA POWDER, EGGS AND VANILLA EXTRACT. POUR INTO PREPARED CAKE TIN.
- BAKE IN PREHEATED OVEN FOR 30 MIN. LET IN FORM FOR 10 MIN. THEN TURN OUT INTO A WIRE RACK AND COOL COMPLETELY