

# Flourless Chocolate Cake

Submitted by Sharon Mesaros as found in *AllRecipes* magazine



½ cup unsweetened cocoa powder, plus  
additional for dusting pan  
4 oz semisweet chocolate, chopped  
½ cup butter  
¾ cup sugar  
3 eggs, beaten  
1 tsp vanilla

Preheat oven to 300°. Grease an 8-inch round cake pan, line with parchment paper, grease again, and dust paper and pan sides with cocoa powder.

Heat chocolate and butter in heatproof bowl set over a saucepan of simmering water, stirring occasionally, until melted. Remove from heat, and stir in cocoa powder until combined. Stir in sugar, eggs, and vanilla. Pour into prepared pan.

Bake until cake begins to pull away from sides of pan and a wooden pick inserted in center comes out slightly wet, about 40 minutes. Cool in pan 10 minutes, then turn out onto a wire rack, remove paper, and cool completely, about 45 minutes, before slicing.

