

Desserts/Flourless Chocolate Cake

- A: 14oz chocolate (75%)
1/3C butter
- B: 3 egg yolks
2/5C sugar
1/3C milk
- C: 1/3C almonds, processed coarse
1t baking powder
- D: 3 egg whites
2/5C sugar
1. Melt (A) in double boiler over water.
 2. Beat (B) and fold in (C).
 3. Beat (D) until loose - not stiff, gradually adding sugar. Fold into the batter.
 4. Bake at 350F for 50min in 9" cake pan lined with wax paper
- Servings: 8



\$Id: flourless_chocolate_cake,v 1.3 2025/03/02 18:09:57 deaven Exp \$

From the kitchen of David and Jennifer Deaven