

# Flourless Chocolate Cake



Preparation time: 60 mins

Serves: 12 people

User Rating: ★★★★★

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Categories: Desserts, Entertaining



## Ingredients

- 175g unsalted butter, chopped
- 200g dark chocolate (70% cocoa), chopped coarsely
- ½ cup (50g) cocoa powder, plus extra to dust
- 1 tbsp instant coffee granules
- 6 eggs, at room temperature
- 1½ cups (330g) raw caster sugar
- 2 cups (200g) hazelnut meal
- vanilla bean cream
- 300ml thickened cream
- 1 tsp vanilla bean paste
- 2 tsp icing sugar

## Method

1. Preheat oven to 180°C/160°C fan-forced. Grease a deep 22cm round springform pan; line base and side with baking paper.
2. Place butter, chocolate and cocoa in a large heatproof bowl over a medium saucepan of simmering water, ensuring the base of bowl doesn't touch the water. Stir until mixture is melted and smooth. Remove bowl from heat; cool for 15 minutes.
3. Meanwhile, combine coffee and 1 tbsp boiling water in a small heatproof jug. Beat eggs and sugar in a small bowl with an electric mixer for 2 minutes or until thick and creamy. Stir in coffee mixture. Add egg mixture to chocolate mixture; stir until just combined. Fold in hazelnut meal. Pour mixture into pan.
4. Bake cake for 45 minutes or until a skewer inserted into the centre comes out clean. Leave cake in pan for 30 minutes.
5. Meanwhile, to make vanilla bean cream, beat ingredients in a medium bowl with electric mixer until soft peaks form.
6. Just before serving, dust cake with extra cocoa. Serve with vanilla bean cream.

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
129g	2360kJ 564kcal	9g	41.7g	19.6g	37.4g	34.1g	66mg	3.2g

All nutrition values are per serve.