

FLOURLESS CHOCOLATE CAKE

SERVES 12 | PREP 30 MINS | COOK 25 MINS

Ingredients

Cake

- 1/2 c salted butter
- 1 c high-quality semisweet chocolate chips
- 3/4 c granulated sugar
- 3 T Westcave 2017 Malbec, room temperature
- 3 large eggs, beaten
- 1/2 c unsweetened cocoa powder

Ganache

- 1 c semisweet chocolate chips
- 2 T Westcave 2017 Malbec, room temperature
- 1/3 c heavy whipping cream



Directions

1. Preheat the oven to 375°F. Line a round 8" or 9" pan with parchment paper and spray with nonstick spray. Set aside.
2. Place the chips and butter in a glass mixing bowl. Microwave in 30-second intervals, mixing in between, until the ingredients are melted and smooth.
3. Add the sugar and wine. Whisk until smooth.
4. Stir in the eggs.
5. Stir in the cocoa powder until just blended. Scrape the sides and bottom of the bowl to make sure all is mixed together. Don't over stir.
6. Pour the batter into the pan, spreading evenly. Bake for 25 min. or until a toothpick comes out clean.
7. Let the cake cool in the pan for 10 min. Run a knife around the edge. Using 2 cake plates, invert the pan onto one plate. Immediately, flip it back to the second plate so the cake is right side up. Let cool completely.

For the ganache

1. Place the chips and wine in a small mixing bowl.
2. Heat the cream in the microwave until just simmering, about 4 min.
3. Pour the cream over the chips and let stand 2 minutes. Stir until smooth and pour over the cake.

Notes

1. Vanilla can be substituted for the wine.
2. I used Guittard chips in this recipe. Guittard is known to have a deep chocolate taste (not overly sweet) and a creamy texture.
3. I used Dutch-processed cocoa to add an even deeper chocolate flavor to the cake.
4. It's a trick to flip the cake two times. I made the recipe twice and had difficulty centering the cake on the second plate on each attempt. So, have two spatulas handy to help maneuver the cake. This cake is really moist, so it's easy to press broken pieces back on. If all else fails, cover the entire cake with the ganache!
5. This is a VERY rich cake. Thin slices are recommended.

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