

# Flourless Chocolate Cake

## Ingredients

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1/2 c Olive Oil  
12 oz Bittersweet Chocolate Chips  
1 c Sugar  
3/4 t Salt  
5 Eggs (room temperature)  
1 T Powdered Sugar  
1 c Whipped Cream

## Instructions

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1. Preheat your oven to 350 degrees with a rack in the center. Prepare a deep 8-inch cake pan by spraying with cooking spray and lining with parchment paper.
2. Place 8 ounces of the chocolate chips in a large heat-proof mixing bowl. Arrange it over a small saucepan of simmering water. Stir the chocolate regularly, and once it has nearly melted remove from heat. Avoid letting the chocolate get too hot. Whisk in the olive oil, 1/2 cup sugar, and the salt.
3. Confirm that the mixture isn't hot to the touch and if cool enough whisk in 5 egg yolks. The mixture can look a bit gritty at this point, it's fine. Fold the remaining 4 ounces of chocolate chips in and set aside.

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4. Whisk your 5 egg whites using an electric mixer. Once they turn white and have a good amount of structure and volume, gradually whisk in 1/2 cup sugar. Continue whisking until the egg whites are glossy and hold nice peaks.

5. Fold one third of the egg white mixture into the chocolate, mixing until the batter is nearly uniform with few streaks. Gently fold in the remaining whites, folding from the bottom of the bowl, up and over. All the while try to keep as much volume as possible. You might have a few streaks left, and that's ok.

6. Transfer the batter to the prepared cake pan and bake for about 40 minutes. Remove from the oven and allow to cool a bit in the pan, on a cooling rack. Gently remove from the pan after 15 minutes

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or so. Once cool dust with powdered sugar. Serve with a dollop of whipped cream.