

Item:	Flourless Chocolate Cake		
Student Name:	Master		
Category:	Dessert – Cake		
File Name:	Flourless Chocolate Cake		
Date:			

	Amount	Unit Of Measure
Yield:	1	10" round
Yield:	4	4 oz individual cakes

Conversion Factor: (TCH, 9/02)

Item	Potentially Hazardous Foods	Yield #1		Yield #2	
		Quantity	Unit	Quantity	Unit
60% Bakers Chocolate	none	1	Pound	8	Oz
Sugar (granulated)	None	8	oz-fl	4	Oz
Butter	34°F to 40°F	1	Pound	8	Oz
Vanilla	None	1	Tbsp	1	tsp
Half & Half Cream	34°F to 38°F	8	oz-fl	4	Oz
Salt	none	1	Pinch	1	Pinch
Eggs	34°F to 38°F	6	Each	4	Ea

Method of Preparation:

- 1) Combine the chocolate, sugar, butter, vanilla, half & half and salt into a saucepan and begin melting the chocolate over low heat. Stir Frequently until the mixture melts and is smooth and well blended.
- 2) In a large bowl, slightly whip the eggs until light in color.
- 3) Slowly add the warm chocolate to the beaten eggs. Too rapid combining the hot liquid to the eggs will cause them to scramble. Whip the mixture until it is smooth.
- 4) In a sprayed muffin pan put 1 T sugar in each hole you wish to use and shake side to side, coating the inside of each section.
- 5) Preheat the oven to 325 °f. Place the muffin pan in a water bath. Bake for 40 to 45 minutes. Check for doneness by toothpick inserted in the center and coming out clean.
- 6) Remove the cakes and allow to cool completely on a rack. Cover and cool until fully chilled and set.
- 7) Using a knife, run the blade around the edge of the cake to loosen from the pan. Dip the cakepan in hot water to loosen the bottom. Turn the cake and drop it upside down onto a cutting board to remove from pan.
- 8) The cake can be served at this point or can be wrapped tightly and frozen for future use.

Notes/Picture: