

# FLOURLESS TRIPLE CHOCOLATE CAKE

If death by chocolate is wrong, who wants to be right?!



Prep time: **60 minutes**

Cooking time: **18-20 minutes**

Serves: **12 people**

Difficulty of recipe: **Easy**

These cakes are simple to make and are sure to delight the whole family. No added flour in this recipe for our celiac friends who can enjoy the chocolate decadence as well. Put your own spin on this recipe by topping chocolate

ganache with your favourite topping, candied nuts, toasted coconut or peanut m&m's!

## Ingredients

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### For the Cake:

- ✓ 1 cup unsalted butter, plus 2 small cubes for buttering muffin tins
- ✓ 1 lb. dark chocolate, chopped
- ✓ 1 & 1/3 cups white sugar
- ✓ 2/3 cup unsweetened cocoa powder, plus 2 tbsp. for dusting muffin tins.
- ✓ 1/2 tsp salt
- ✓ 6 lg. eggs, yolks separated from whites

### For the Ganache:

- ✓ 8 oz dark chocolate
- ✓ 1 cup heavy cream
- ✓ 1 tbsp Baileys Irish Cream

## Steps

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### For Cakes

1. Preheat the oven to 325 F. Grease muffin tins with cubes of butter as needed. Melt the chocolate and butter in a bowl over a double boiler; stirring frequently until smooth.
2. Gently stir in the sugar, cocoa powder and salt with wooden spoon until all of the lumps are gone. Remove from the heat and let cool for 2-3 minutes.
3. Beat the egg whites in bowl or mixer until they reach stiff peaks.
4. Stir the egg yolks into the cooled chocolate mixture.
5. Stir in about 1/3rd of the whipped egg whites into chocolate mixture. Then scrape the chocolate mixture into the remaining whipped egg whites and gently fold until combined.
6. Dust greased muffin tins with 2 tbsp. of cocoa powder as needed.
7. Pour into the prepared tins and bake 17-22 minutes or until batter in middle of cakes has set.
8. Let cool in the tins, 2-3 minutes, and then on a wire rack (the cake will deflate slightly).
9. Once cakes are cooled and on wire rack, place rack on sheet pan or other surface to catch chocolate drippings and pour 1-2 oz of chocolate ganache on each individual cake.

### For Ganache

1. Bring cream and baileys to hard simmer.
2. Pour hot liquid into chop chocolate and mix until smooth. Be sure to use ganache when still warm.