

Flourless Chocolate Cake (with non-dairy margarine suggested)

Ingredients

1 pound semi-sweet chocolate (Baker's brand is gluten and milk free), chopped into small pieces (plus 4 oz for glaze!!!)

1 stick unsalted butter (1/2 cup) (I use Earth Balance Original butter substitute which is non-GMO, non dairy, organic, and gluten free. The only corn is natural flavor and falls below salt on the label, so miniscule amounts.) (plus 1/4 cup for the glaze!!)

9 large eggs, separated

3/4 cup granulated sugar, plus 1 tablespoon

Directions

Preheat the oven to 350 degrees F. Butter a 9-inch springform pan.

Put the chocolate and butter into the top of a double boiler (or in a heatproof bowl) and heat over (but not touching) about 1 inch of simmering water until melted. (ou can also melt the chocolate and butter in the microwave.) Meanwhile, whisk the egg yolks with the sugar in a mixing bowl until light yellow in color. Whisk a little of the chocolate mixture into the egg yolk mixture to temper the eggs - this will keep the eggs from scrambling from the heat of the chocolate - then whisk in the rest of the chocolate mixture.

Beat the egg whites in a mixing bowl until stiff peaks form and fold into the chocolate mixture. Pour into the prepared pan and bake until the cake is set, the top starts to crack and a toothpick inserted into the cake comes out with moist crumbs clinging to it, 20 to 25 minutes. Let stand 10 minutes, then remove sides of pan.

Took 35 min to bake at Arvada elevation. Toothpick comes out clean near edge, but coated in center (but not wet). Some cooking will continue after removed from oven.

I remove band, allow to cool, then replace but set lower edge higher than usual, above base of pan. Then work a thin spatula around under the cake and gently slide it off onto plate, and remove band.

Glaze

4 ounces semisweet chocolate, chopped

4 tablespoons unsalted butter (1/4 cup), cut into eight pieces

2 tablespoons mild honey

Make the glaze: Combine the chopped chocolate, butter and honey (grease the tablespoon before measuring to prevent the honey from sticking to it) in a microwave-proof bowl and heat at a low-medium temperature until almost melted (see step No. 2). Remove from the microwave and stir until smooth and shiny. Set it aside to thicken; it's ready when you drop a small amount from a spoon and it mounds for several moments before disappearing. (You can speed up the process by refrigerating it for five to 10 minutes.)

Use a serving spoon to drizzle glaze across the top and a bit will end up on the sides. The torte can be made a day ahead and refrigerated until it's time to serve. It cuts most easily when it's chilled; use a sharp, thin knife and wipe it clean between cuts. We like it served when it's cool, but not cold; others prefer it closer to room temperature when it's so creamy and almost mousse-like. (Mine is more cake-like, owing to the baking time, I suspect. I am not a fan of the mousse-type cake!)

NOTES: Some people use powdered sugar on the top, but beware because there is (corn) starch in it, which can contain gluten - unless, of course, you go to the way-pricey health-food stores and get one using arrowroot or tapioca starch... I prefer the glaze.