

a closer LOOK

Here's a Passover recipe for Flourless Chocolate Cake, from Chef Robert Bennett, of Classic Cake. You'll need 2 cups semi-sweet chocolate, 12 ounces of butter, $\frac{1}{3}$ cup strong coffee, 12 ounces of sugar, and 8 eggs. Butter and line pan(s) with parchment. Combine and stir butter and chocolate. Combine coffee and sugar and add to mix, followed by eggs. Bake in water bath at 325 F for 45 minutes or until firm. Cool to room temperature and invert onto platter. Serve with fruit. Yields one 10-inch or two 7-inch cakes.