



Flourless Chocolate Cake

By: **CHEF ROBERT BENNETT** (Wed, Apr/16/2008)

Flourless Chocolate Cake

Butter and line pan(s) with parchment paper.

1 lb. semi sweet chocolate
12 oz. butter
Melt and stir to combine.

1/3 c. strong coffee
12 oz. sugar
Combine and add to the above mix.

8 eggs
Add to the above and mix in thoroughly.

Bake in a water bath. 325 F. 45 min. or until firm.

Cool to room temp. Invert onto serving platter. Serve with fresh fruit.

Yields:1(10") cake or 2(7")

For more information about Chef Robert Bennett, Classic Cake and American Harvest Baking, visit the [Classic Cake website](#). Or visit one its locations:

Classic Cake

Original Factory Location
2010 Springdale Road
Cherry Hill, NJ 08003
856 751-5448

Washington Township
100 Hurffville-Cross Keys Rd.
Sewell, NJ 08080
856 262-7400

Article's URL:

<http://www.phillyburbs.com/pb-dyn/news/105-04162008-1520153.html>