

DESSERTS

Favorite Chocolate Cake

Makes one 9-inch cake

Time required: About 1¼ hours, plus 4 or more hours for chilling

Not only is this cake flourless, it is also sugarless! But it is delicious, too. It does have to chill before cutting, so it is best made the day before you need to serve it. It travels well and would make a great contribution to a bake sale, community event, or potluck dinner.

5 large organic eggs from pasture-raised chickens, separated, at room temperature

Pinch of fine sea salt

9 ounces organic dark chocolate, at least 80% cacao

$\frac{2}{3}$ cup unsalted organic butter from grass-fed cows

2 teaspoons pure organic vanilla extract

Organic cocoa powder for dusting

Preheat the oven to 325°F.

Generously butter the interior of a 9-inch round springform pan. Cut a parchment circle to fit the bottom of the pan and generously butter it as well.

Place the egg whites in the bowl of an electric mixer fitted with a whisk attachment. Add the salt and beat on low speed until stiff peaks form. Set aside.

Place the chocolate and butter in the top half of a double boiler over boiling water and heat, stirring frequently, for about 4 minutes, or until the chocolate and butter have melted and combined. Scrape the mixture into a large mixing bowl and, using a whisk, beat the egg yolks into the chocolate mixture one at a time. Beat in the vanilla.

BREAKING THE SPELL

Gently fold in the egg whites, a bit at a time, until no white streaks remain.

Pour the batter into the prepared pan and transfer to the preheated oven. Bake for about an hour, or until the cake jiggles in the center but the outer edges are firm.

Remove from the oven and set on a wire rack to cool. When cool, transfer to the refrigerator to set for at least 4 hours or overnight.

When ready to serve, unmold from the springform pan, then pull off and discard the parchment paper.

Place the cocoa powder in a fine-mesh sieve and gently tap to dust the top of the cake with cocoa.

Cut into slices and serve.