



KITCHEN STORE & MORE AT
OCONEE INTERIORS

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**Flourless Chocolate Espresso Cake
with Raspberry Sauce and Crème Fraîche**

Serves 8 - 10

Chocolate lovers unite! This rich, flourless, chocolate cake is enhanced with espresso, and exquisitely served with a sweet-tart raspberry sauce and crème fraîche. Satisfy your sweethearts with this deliciously doable dessert!

Ingredients:

1/2 cup butter
6 oz. 72% dark or semi-sweet chocolate
4 large eggs
1 cup sugar
1 teaspoon vanilla extract
1 ounce espresso (or 1 oz. strongly brewed coffee)
3/4 cup Dutch-processed cocoa powder,
sifted to remove lumps
1/2 teaspoon Kosher salt

Raspberry Sauce Ingredients:

12 oz. raspberries, fresh or frozen
1/4 cup sugar
2 tablespoons fresh lemon juice
1 tablespoon raspberry,
or orange liqueur (optional)

Topping:

Crème fraîche, or whipped cream, or
vanilla ice cream

Directions:

1. Preheat the oven to 350°F.
2. Prepare a 9" springform pan by spraying with baking spray. Line the bottom of the pan with a parchment round, and then also spray that.
3. In a double boiler, or with a heat-safe bowl placed over a saucepan simmering with 2-inches of water, melt the butter and chocolate until smooth and combined.
4. In another bowl, whisk the eggs with the sugar until the volume doubles in size and lightens in color. Stir in the vanilla extract, espresso, sifted cocoa powder, and salt, and mix until all is smooth and combined well.
5. Drizzle the melted chocolate and butter mixture into the egg mixture, and fold together until combined.
6. Pour the batter into the prepared pan and bake for 30-35 minutes or until the top forms a thin crust that's similar to a brownie.
7. While the cake bakes, prepare the raspberry sauce. In a saucepan, heat the raspberries with the sugar, lemon juice, and liqueur. Mash and stir the raspberries as they simmer. Simmer until the raspberries reduce by about half. Strain away the seeds and any chunks using a wooden spoon and fine-mesh strainer. Place the sauce in a jar and let cool in the fridge until ready to use. The sauce will thicken slightly as it cools.
8. Once the cake is baked, cool on a cooling rack. Carefully remove the pan's outer ring. Dust the top with powdered sugar. Serve with a drizzle of raspberry sauce and a scoop of crème fraîche, whipped cream, or vanilla ice cream. Enjoy!