

Silky Chocolate Cake

Originally from *Food and Wine* (2001), adapted slightly by Tarla Fallgatter, Feb. 2013

<http://www.foodandwine.com/recipes/silky-chocolate-cake-andraud>



9 ounces unsalted butter, cut into tablespoons

1 cup granulated sugar

1/2 cup water

1/2 pound bittersweet chocolate, coarsely chopped

1/2 cup all-purpose flour

3 large eggs, beaten

Confectioners' sugar to dust top or whip 1/2 cup cream with added sugar and vanilla

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 8

Note: the cake is almost, but not quite, molten. It's VERY soft and very wet - except the top crust which is almost crispy. This cake is all about the texture and the chocolate! Be sure to use bittersweet - if you use a semisweet, cut down on the sugar.

1. Preheat the oven to 350°. Wrap the outside of an 8-by-3-inch round springform pan in heavy-duty foil, then generously butter the inside of the pan. Set the springform in a small roasting pan.

2. In a saucepan, combine the butter with the granulated sugar and water and bring to a boil over moderate heat, stirring. Remove from the heat. Add the chocolate and stir until smooth; let cool.

3. In a medium bowl, whisk the flour with the eggs until blended. Add to the chocolate batter and whisk until smooth. Pour the batter into the prepared springform pan. Pour enough hot water into the roasting pan to reach halfway up the side of the springform. Bake the cake in the oven for about 1 hour and 15 minutes, or until the top is crusty and a cake tester inserted in the center of the cake comes out with a few very moist crumbs attached. Let the cake cool in the springform on a rack for 20 minutes. Remove the foil and the side of the pan and let the cake cool completely. Dust the cake with confectioners' sugar or spoon whipped cream on each slice just before serving.

4. Make Ahead The cake can be prepared 6 hours ahead. Leave out at room temperature.

Per Serving (excluding unknown items): 530 Calories; 43g Fat (68.3% calories from fat); 6g Protein; 39g Carbohydrate; 5g Dietary Fiber; 149mg Cholesterol; 35mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 8 1/2 Fat; 1 1/2 Other Carbohydrates.