

Craggy Chocolate Cake

Linda Calder, French Cooking at Home (cooking channel)



A rich, fluffy and soft chocolate cake that makes real rough cracks (craggs) when it cools. It's supposed to be that way.

7 ounces chocolate, 70%, chopped

7 ounces butter, softened

4 large eggs, separated

1 cup sugar, [I used half Splenda]

Sweetened or flavored whipped cream.

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

Servings: 8

The top of the cake will sink as it cools - no worries - that's also the way it's supposed to.

1. Heat the oven to 375 degrees F. Line with parchment, grease, and flour an 8-inch/22 cm springform pan.
2. Melt the chocolate gently over a water bath, and then beat in the butter a piece at a time until smooth. In a separate bowl, beat the yolks with 1/2-cup sugar until thick, pale, and ribbon. In yet another bowl, beat the whites to soft peaks. Scatter over the remaining 1/2-cup sugar and beat to a stiff meringue.
3. Slowly whisk the chocolate mixture into the yolk mixture. Stir in a spoonful of beaten egg whites, then pour the chocolate mixture over the egg whites and gently fold together with a spatula. Definitely fold thoroughly - no streaks of white as they will bake differently. Pour the batter into the prepared pan and bake 50 minutes.
4. Remove from the oven. Run a knife around the outside edge, then let sit until cool. It will sink down and the top will crack, appealingly. Serve with a drift of slightly sweetened whipped cream, flavored with vanilla, rum, or orange flower water.

Per Serving (excluding unknown items): 437 Calories; 31g Fat (61.2% calories from fat); 4g Protein; 40g Carbohydrate; 1g Dietary Fiber; 160mg Cholesterol; 244mg Sodium. Exchanges: 1/2 Lean Meat; 6 Fat; 2 1/2 Other Carbohydrates.