

Flourless Chocolate Cake with Caramel Sauce

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Really easy dessert, luscious too.

CHOCOLATE CAKE:

1 cup unsalted butter

8 ounces semisweet chocolate, ScharfenBerger preferred

1 1/4 cups sugar

1 cup unsweetened cocoa powder, sifted

6 large eggs

CARAMEL SAUCE:

1 1/2 cups sugar

1/4 cup water

1 1/2 teaspoons fresh lemon juice

1 cup heavy cream, at room temperature

2 tablespoons unsalted butter

2 T. rum or 2 tsp vanilla

Serving Ideas: Serve with vanilla ice cream.

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

Servings: 10

1. Preheat oven to 350°. Butter a 10-inch springform pan and line bottom with parchment paper.
2. Stir butter and chocolate in a 4-quart saucepan over low heat until melted.
3. In a large bowl mix sugar and cocoa powder. Add eggs; whisk until blended. Whisk in chocolate-butter mixture and pour batter in prepared pan. Bake about 40-45 minutes, or until tester inserted in the center comes out clean. Cool cake in the pan, on a rack.
4. Caramel Sauce: Stir sugar, water and lemon juice in a heavy medium saucepan over low heat until sugar dissolves. Increase heat and boil - without stirring - until syrup is a deep amber color, about 7 minutes. Remove from heat and add the heavy cream. The mixture will bubble vigorously. Return to a low heat and stir in any bits of caramel that aren't dissolved. Add butter and rum or vanilla and whisk the mixture until smooth. This can be made one day ahead.
5. Cut the cake into wedges and serve drizzled with the warm caramel sauce with a scoop of ice cream on the side. If desired, using a baking sheet, you may rewarm the wedges of cake at 350° for about 10 minutes.

Per Serving (excluding unknown items): 650 Calories; 40g Fat (52.5% calories from fat); 7g Protein; 75g Carbohydrate; 3g Dietary Fiber; 216mg Cholesterol; 59mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 1/2 Fat; 4 1/2 Other Carbohydrates.