

Flourless Chocolate Cake

Yields 1 cake

Ingredients

1 ½ lb semi-sweet chocolate	16 eggs separated
5 oz unsalted margarine	1 1/3 cup sugar
½ cup strong coffee	

Directions

1. Preheat oven to 350 degrees
2. Melt chocolate, margarine and coffee over low heat until mixed
3. Remove from heat and cool slightly
4. Beat egg yolks until the pale yellow
5. Add 1/3 cup chocolate mixture to the yolks
6. Add the yolks to the remaining chocolate mixture
Blend thoroughly
7. At high speed in large mixing bowl slightly beat egg whites
8. Gradually add sugar while continuing to beat
9. Beat until stiff peaks form
10. Fold the egg whites 1/3 at a time into the chocolate mixture
Continue folding gently until no white remains
11. Pour into greased and floured 10 inch round pan
12. Bake for an hour and 15 minutes
13. Note: Cake will rise in oven and sink when cooled