

Desserts/Flourless Chocolate Cake

- A: 14oz chocolate (75%)
1/3C butter
- B: 3 egg yolks
2/5C sugar
1/3C milk
- C: 1/3C almonds, processed coarse
1t baking powder
- D: 3 egg whites
2/5C sugar
1. Melt (A) in double boiler over water.
 2. Beat (B) and fold in (C).
 3. Beat (D) until loose - not stiff, gradually adding sugar. Fold into the batter.
 4. Bake at 350F for 50min in 9" cake pan lined with wax paper



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From the kitchen of David and Jennifer Deaven