

Decadent Fallen Chocolate Cake

This is flourless - therefore **gluten free** and is a great top off to a special meal. It is between a cake and a very moist brownie.

Preparation:

Lightly butter or spray a 9 inch spring form pan and dust with granulated sugar. Pre-heat oven to 350°F.

Cake:

1/2 cup (1 stick) unsalted butter, cut into 1 inch pieces

3/4 cup sugar

10 ounces semi or bittersweet chocolate coarsely chopped or chocolate chips

2 tablespoons vegetable oil

6 large eggs

2 tablespoons unsweetened coco power

1 teaspoon vanilla extract

3/4 teaspoon kosher salt

This is good with no topping or maybe a dollop of whipped cream on each piece as you serve it with fresh berries.

Special Topping:

1 cup chilled heavy cream

1/2 cup mascarpone, fromage blanc, or chevre

3 tablespoons powdered sugar

Directions:

Combine chocolate, oil, and butter in large heatproof bowl. Set over a saucepan of simmering water and heat, stirring often, until melted. Remove from saucepan.

Separate 4 eggs, placing whites into an electric mixer bowl. In the bowl with the yolks add cocoa powder, vanilla, salt, 1/4 cup sugar, and the remaining 2 whole eggs and whisk until smooth. Gradually whisk the yolk mixture into the chocolate mixture blending well.

Beat the egg whites with on electric mixer until frothy. With the mixer running gradually beat in 1/2 cup sugar, beat until peaks form.

Gently fold the egg whites into the chocolate mixture - 2 additions - just until incorporated. Scrape batter into prepared pan, smooth top and sprinkled with sugar.

Bake until top is puffed and starting to crack and cake is pulling away from sides - 35-45 minutes. Cool completely on wire rack.

The cake may be made a day ahead - cover completely and store at room temperature.

The center of the cake will sink creating a crater for your topping.

Topping and Serving:

Using an electric mixer on medium-high speed, beat cream, mascarpone, and powdered sugar until soft peaks form.

Remove sides of the spring form pan and mound the cream mixture in the crater in the center of the fallen cake.

Okay - it takes lots of bowls but the results are worth the time at the sink cleaning up.