

Paul Chorney

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Sent: Friday, March 20, 2009 3:49 PM
Subject: Passover Receipt

Passover Flourless Chocolate Cake

1 lb Semisweet Chocolate Chips
1 cup unsalted butter
1/4 cup Coffee Liqueur
1 Tsp. Vanilla Extract
7 Large Eggs
1 cup Sugar
Powdered Sugar

Preheat oven to 350 degrees. Butter 9" spring form pan. Line bottom of pan with parchment paper. Stir chocolate, coffee liqueur and vanilla in sauce pan over low heat until melted and smooth.

Cool to lukewarm.

Using mixer, beat eggs and sugar until thick and pale, (about 6 minutes). Fold egg mixture into chocolate in thirds.

Place on baking sheet. Bake 55 minutes or until tester comes out with moist crumbs. Cool 5 minutes. Press down edges of cake. Cool completely in pan. Sprinkle with powdered sugar.

Submitted by Norma Brewster