

Choco Fever Dream

Flourless Chocolate Cake: Decadent Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 200g dark chocolate (70% cocoa)
- [ ] 100g unsalted butter, softened
- [ ] 3 large eggs, separated
- [ ] 125g sugar
- [ ] 30g cocoa powder, sifted
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 170°C (340°F). Grease a 20-cm springform pan and line the base with parchment.
2. Melt the chocolate and butter together in a heat-proof bowl over simmering water, stirring until smooth; remove from heat and let cool slightly.
3. Whisk the egg yolks with sugar until pale and fluffy, then blend in the melted chocolate mixture and vanilla.
4. Sift cocoa powder over the batter, fold gently, then stir in the beaten egg whites in two batches, keeping the batter airy.
5. Pour the batter into the prepared pan, smooth the top, and bake for 20-25 minutes, until the edges are set and the centre still wobbles slightly.

Nutrition per serving

420 kcal	6 g	34 g	27 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a kitchen scale for precise chocolate measurements.
- If the cake browns too fast, tent with foil halfway through baking.
- Let the cake rest in the pan for 10 minutes before unmolding to avoid cracks.