

Flourless Chocolate Pecan Cake and Chocolate Glaze

Serves 8

Ingredients

- *For the cake*
 - 8 T. (1 stick) unsalted butter
 - 9 oz. semi sweet chocolate
 - 8 large eggs, separated
 - 1/3 c. white sugar
 - 2 oz. toasted pecans, ground fine
 - dash salt
- *For the chocolate glaze*
 - 3 oz. semi sweet chocolate
 - 1 1/2 oz. unsweetened chocolate
 - 1/2 c. cream
 - 1/4 c. sugar

Preparation

1. Preheat oven to 325°. Butter an 8 x 2-inch cake pan; dust with flour.
2. Melt chocolate and butter in double boiler.
3. Whip egg yolks and slowly add chocolate and butter. Mix well. Set aside in warm place.
4. Whip egg whites and salt until soft peaks form. Add sugar.
5. Fold mixture into warm chocolate mixture and add pecans.
6. Pour into pan and bake 50-60 minutes. Cake is done when it separates from sides of pan.
7. Let cool 2 minutes and remove from pan.
8. Let sit 2 hours before serving.

NOTE: You can serve it as is, cover with powdered sugar, or cover in chocolate glaze, below. There will be some cake leftovers, hopefully!

Recipe for chocolate glaze

1. Melt chocolate in double boiler.
2. Bring cream and sugar to a boil.
3. Add chocolate; remove from heat and let cool slightly. Spread over cake.

