

FLOURLESS CHOCOLATE CAKE WITH WHIPPED CREAM AND STRAWBERRIES

ADAPTED FROM [MARTHA STEWART](#)

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INGREDIENTS

- 6 tablespoons unsalted butter, plus more for greasing the pan
- 2 (4 oz.) bars Ghirardelli semisweet chocolate, finely chopped
- 6 large eggs, separated
- ½ cup granulated sugar
- 1 pint COLD heavy whipping cream
- Few teaspoons granulated sugar
- 2 drops vanilla extract
- 1-2 Tbsp. Confectioners' sugar, for dusting
- Strawberries, sliced

DIRECTIONS

1. Preheat the oven to 275 degrees with the rack in the center. Generously butter the bottom and sides of a 9-inch springform pan. Set aside.
2. Place butter and chocolate in a saucepan over low heat and stir gently until completely melted. Do not let burn. Let cool slightly. Whisk in egg yolks. Transfer mixture to a larger bowl.
3. In the bowl of an electric mixer (or use a hand mixer), beat egg whites until soft peaks form. Gradually add ½ cup granulated sugar, and continue beating until glossy stiff peaks form. Fold ¼ of the egg whites into the chocolate/egg yolk mixture with a spatula; then gently fold in remaining egg whites until combined.
4. Pour batter into the prepared pan, and smooth the top with a spatula. Bake until the cake pulls away from the sides of the pan and is set in the center, 45 to 50 minutes.
5. Meanwhile, make whipped cream. Add 1 pint cold heavy whipping cream to clean mixing bowl. Add a few teaspoons of sugar to taste (depending on how sweet you want it) and 2 drops vanilla extract. Beat for a few minutes until glossy stiff peaks form. Transfer to a bowl, cover with plastic wrap, and let rest in refrigerator until time to serve.
6. Cool completely on a wire rack; remove sides of pan. Carefully remove bottom of pan, using a long sharp knife if needed. Add 1-2 Tbsp. confectioner's sugar over a sieve and lightly dust the cake.
7. Serve cake with whipped cream and sliced strawberries.