



Long Livo

Flourless Chocolate Cake: Decadent Dessert

15 min

Prep time

4

Servings

25 min

Cook time

Medium

Difficulty

40 min

Total time

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

Calories

6 g

Protein

34 g

Carbs

27 g

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.