

Chipotle Flourless Chocolate Cake



Flourless chocolate cake spiced up with a bit of chipotle powder and cinnamon, a little like Mexican hot chocolate. Great kick at the finish.

INGREDIENTS

- 10 oz. of semisweet chocolate, roughly chopped
- 7 tablespoons of unsalted butter, cut into pieces
- 5 large eggs, room temperature
- 1 cup of sugar
- 1/2 teaspoon of cinnamon
- 3/4 teaspoon of chipotle chili powder
- Dash of cayenne pepper
- Pinch of salt
- Powdered sugar for dusting (optional)

METHOD

- 1** Preheat the oven to 350°F. Line the bottom of a 9 ½ inch springform pan with a circle of parchment paper. Grease the sides and the parchment with butter or non-stick cooking spray (I love Pam for Baking cooking spray, myself).
- 2** Melt the chocolate and butter together over a double boiler or in the microwave, stirring occasionally until smooth.
- 3** Whisk together the eggs and the sugar in a large bowl, and then slowly, a bit at a time, whisk in the melted chocolate. Add the salt and spices and taste, adjusting the spices if needed.
- 4** Pour into the springform pan and bake for 22-25 minutes or until a toothpick comes out clean. Let it cool completely on a wire rack. Dust with powdered sugar and serve.

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