

## **Lacy Flourless Chocolate Cake**

2 oz unsweetened chocolate, broken into small pieces  
4 oz semi-sweet chocolate, broken into small  
9 T unsalted butter  
 $\frac{3}{4}$  cup sugar  
3 T ground almonds  
5 large eggs, separated  
pinch of salt

### **Chocolate Icing**

4 T (1/2 stick) unsalted butter  
2 oz semi-sweet chocolate  
2 oz unsweetened chocolate  
3 T heavy whipping cream  
 $\frac{2}{3}$  cup sifted confectioners sugar  
1 tsp pure vanilla extract

Preheat oven to 350°. Butter a 9 X 3 inch round springform pan; line bottom with buttered wax paper. Flour the pan, shaking out the excess.

**Prepare cake:** Place both chocolates in a double-boiler over simmering water; stir until melted. Scrape chocolate into a bowl. Cool 3 minutes. Gradually stir butter (at room temperature) into the chocolate. Add  $\frac{1}{2}$  cup sugar and the almonds. Stir in the egg yolks, one at a time. Beat egg whites and salt in a bowl until they form soft peaks. Add  $\frac{1}{4}$  cup sugar and beat just until whites hold their shape. Fold whites, in thirds, into the chocolate. Pour batter into the pan; bake 35 minutes. Cool pan on a wire rack. Remove sides of the cake pan. Invert cake onto a wire rack. Remove bottom of pan and wax paper. Cool completely.

**Prepare icing:** Melt butter and chocolates in double-boiler over simmering water, whisking constantly. Remove from heat; whisk in the cream. Whisk in the confectioners sugar and vanilla. Place cake on a rack on a baking sheet; pour warm icing over cake. Spread with a spatula, making sure to ice the sides. Let rest for 2 hours. Transfer cake to a serving platter. Lightly place a paper doily on the surface. Sprinkle confectioners sugar over the top to it leaves a pattern; carefully lift off the doily and discard. Serve the cake with whipped cream if desired.