

## Flourless Chocolate Cake



7 ounces semi-sweet chocolate (45-50% cocoa)

3/4 cup butter

1 cup sugar, divided

1 cup butter

4 eggs, separated

Preheat oven to 300 degrees F. Melt chocolate and butter in a double boiler. Stir together half the sugar and four yolks; add to melted chocolate concoction.

Using an electric mixer, beat the egg whites; slowly add remaining 1/2 cup sugar until stiff peaks form. Fold mixture into chocolate. Pour into a greased 9-inch cake pan.

Bake 40 minutes, or until a toothpick inserted in center comes out with just a few crumbs on it. Cool 30 minutes before removing from pan. Dust with powdered sugar.