

Flourless Dark Chocolate Cake

Poetry & Pies

prep time: 15-20 minutes

bake time: 25-35 minutes

total time: 55 minutes

servings: 6-8 slices



Ingredients

- 3 ounces (85g) baking chocolate, melted and cooled slightly
- 4 ounces (113g) butter or ghee, at room temperature for 1 hour
- ¼ cup (25g) cocoa powder, sifted
- ⅔ cup (226g) honey
- 3 large eggs
- 1 ounce (58g) dark liqueur (can sub 1 tablespoon (13g) vanilla extract plus 1 tablespoon (21g) extra honey)
- ⅛ teaspoon (1g) fine ground sea salt
- 1 cup (112g--weight could vary by brand, so check the label) almond flour
- optional: one [batch champagne berry coulis](#)

Instructions

make the red wine chocolate cake layers

1. Preheat oven to 325F/165C. Grease an 8" cake pan or [springform pan](#) with butter or [baking spray](#). Line with [parchment paper](#) or my new [favorite--silicone round cake liners](#)!
2. Melt the chocolate. Place chocolate in a small, heatproof glass bowl. Heat 1-2 inches water in a medium saucepan that will allow about half the glass bowl to sit on top of it so that the chocolate is "in" the pan. Once the water is boiling, reduce to a simmer over medium-low heat and place the glass bowl with the chocolate on top of the pan. Stir frequently with a rubber spatula until chocolate is melted and smooth. Remove from heat and set aside to cool slightly.

3. Cream butter, honey, and cocoa in a medium mixing bowl with a [hand mixer](#) (or with the paddle attachment in a stand mixer) on medium-high until lightened in color, about 2-3 minutes. Scrape the bowl at least twice while beating. Letting it get lighter is key, as it means you've beat air into the batter, which is necessary without a leavening agent. So don't cut corners here!
4. Add eggs, one at a time, beating on low to avoid splashing then increasing to medium for about 30 seconds until fully incorporated. Add liqueur (or vanilla--the extra honey for this option should have gone in with step 3). Beat on medium until incorporated.
5. Whisk almond flour and salt in a small bowl to break up any lumps. Stir into batter or beat on low just until combined.
6. Pour into prepared pan and spread evenly. It should be a similar consistency to boxed cake mix. Bake for 25-35 minutes, until a toothpick inserted into the middle comes out clean. Cool completely in pan (or at least until the edges pull away from the pan, indicating it has set).
7. You can make the [champagne berry coulis](#) while it bakes or serve with fresh whipped cream or ice cream!

Enjoy!

Store leftovers in an airtight container. They will last 2-3 days on the counter.