FLOURLESS CHOCOLATE DECADENCE CAKE

Use the finest quality ingredients for this treat and you'll be pleased. This cake can be baked ahead of time, frozen and then thawed before adding toppings. This recipe can be dairy free, soy free, gluten free, peanut free and tree nut free.

The Recipe:

1 cup non-dairy spread (I use Earth Balance Buttery Spread) or butter

1 cup organic cane sugar

6 eggs, room temperature and separated

¾ cup PLUS 2 tablespoons of finely chopped chocolate

2 tablespoons Grand Mariner liqueur or two teaspoons vanilla extract

3 tablespoons high quality cocoa powder

Optional toppings:

Non-dairy or dairy whipping cream

⅓ cup seedless raspberry or fig preserves

Fresh berries or fresh sliced figs or kiwis

Directions

1. Preheat oven to 325 degrees.
2. Line round 10 inch pan with parchment paper and grease sides of pan with non-dairy spread
3. Cream non-dairy spread (or butter) until light and fluffy.
4. Add egg yolks, one at a time, beating well.

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5. Melt chocolate in microwave in 25 second increments to melt. Remember, to stir well after each 25 second melting. Chocolate will melt as you stir, it is okay to stop the melting process when there are still small pieces of chocolate in the bowl. Keep stirring until the chocolate is smooth.
6. Add melted chocolate and Grand Mariner to mixture.
7. Whip egg whites to stiff peaks.
8. Fold in ¼ of egg whites into chocolate base to lighten it.
9. Fold in remaining egg whites along with cocoa.
10. Spread into pan and bake 50-60 minutes until a toothpick inserted in the center comes out clean.
11. The cake will puff up and then flatten out into a rich chocolate short layer.
12. When cool, spread jam on top and add whipping cream or fresh fruit.
13. Store covered tightly.