

RECIPES

from The Cove Kitchen

Dark Chocolate Truffle Cake

Makes one 8-inch cake

Flourless Chocolate Cake Recipe

1 ½ cups semi-sweet chocolate chips

¾ cup unsalted butter

1 cup + 2 Tbsp granulated sugar

¼ + ⅛ tsp salt

1 ½ tsp vanilla extract

1 Tbsp coffee extract

5 eggs

¾ cup cocoa powder

Chocolate Glaze Recipe

1 ½ cup dark or semi-sweet chocolate chips

¾ cup heavy cream

For Cake:

Preheat oven to 350°. Melt semi-sweet chocolate chips and butter in pan over medium heat. Remove from heat. Stir in sugar, salt, and both vanilla and coffee extracts to melted chocolate and butter. Once mixed, add the eggs, beating briefly until smooth. Add cocoa powder and mix until just combined. Bake in greased 8" cake pan for 25 minutes. Remove from oven and cool completely.

For Glaze:

Heat cream to a boil in sauce pan over medium heat. Stir occasionally to avoid burning. Remove from heat and pour heated cream over chocolate chips in a glass bowl. Let stand for 1-2 minutes, then whisk together until chocolate chips are melted and mixture is smooth. Spread glaze over cooled cake. Tap cake pan a couple of times on counter to spread evenly over cake. Freeze cake overnight. Remove from freezer and thaw just until no longer frozen and serve.

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