



PREP: 20 min
COOK: 40 min
SERVES: 10-12

Flourless Chocolate Cake

There's no need for flour in this naturally gluten free chocolate cake. Ultra-fudgy, ultra-rich, ultra-delicious, this sinfully decadent dessert is a chocolate lovers dream. Finished off with a generous dollop of vanilla bean whipped cream and fresh berries, your guests will devour every last bite.

Ingredients

Cake

240g unsalted butter, room temperature
500g dark chocolate, roughly chopped
1 cup caster sugar
7 eggs, room temperature
1 tsp Natural Concentrated Extract

Vanilla Bean Whipped Cream

1 tsp Queen Organic Vanilla Bean Paste
300ml Thickened cream

Method

STEP 1

Preheat oven to 160C (fan-forced). Grease & line a 20cm round spring form cake tin with baking paper. Wrap outside of tin with two layers of foil, covering the underside & extending up the sides.

STEP 2

Combine butter and chocolate in a microwave safe bowl. Melt the butter and chocolate together over a simmering pot of water or in the microwave until completely smooth. Remove from the heat and allow to cool.

STEP 3

Beat the eggs and sugar together with a stand mixer, hand mixer or whisk until light, fluffy and almost tripled in size.

STEP 4

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Ingredients

Serve with:

dusting of cocoa powder
fresh berries

Method

Add half of the cooled chocolate mixture to the egg mixture in, whisking until fully combined. Add remaining chocolate mixture and Vanilla Extract, mixing to combine.

STEP 5

Pour batter into prepared tin, then place the cake tin into a larger cake pan or roasting pan, half filled with boiling water. Bake for 40 minutes. It will still look undercooked at this stage, so don't worry, it will continue to set when chilled. Remove the cake from the oven and cool completely in the pan, then chill for 6 hours or overnight in the fridge. Carefully released the cake from the spring form tin and place on a serving plate and dust with cocoa. Serve with whipped vanilla bean cream and fresh berries.

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