



Flourless Chocolate Cake with Ganache Topping

Makes an 8 inch cake pan

Preheat oven to 375°

Bake for 20-25 minutes

INGREDIENTS

4 ounces bittersweet
chocolate
½ cup unsalted butter



¾ cup sugar
3 large eggs
1 teaspoon vanilla



½ cup unsweetened dark cocoa
powder
Pinch of salt



GANACHE TOPPING

½ cup whipping cream or Silk®
French Vanilla soy creamer
1 heaping cup semisweet
chocolate chips



DIRECTIONS

Melt slowly in the microwave in a medium size microwave proof bowl. Stir every 20 seconds until completely melted.

Stir in sugar. Add eggs one at a time. Stir in vanilla.

Mix together and sift into above batter. Fold in gently. Pour into a greased and floured 8-inch cake pan. **Bake at 375° for 20-25 minutes**, or until set. Cool completely before frosting.

Bring cream to a boil in a sauce pan. Remove from heat and immediately whisk in chips until melted and combined. Add enough chips so topping is thickened to a spreadable consistency (ganache will set up as it cools). Frost top of cooled cake.

