

Flourless Chocolate Custard Cake

Gluten-Free | Ultra Creamy | Rich in Chocolate |

Serves: 8 | Prep Time: 20 min | Bake Time: 45 min

Ingredients:

- 200g (7 oz) dark chocolate (70% or higher), chopped
 - ½ cup (115g) unsalted butter (or dairy-free alternative)
 - 4 large eggs, room temperature
 - ½ cup (100g) granulated coconut sugar or cane sugar
 - ¼ cup (25g) unsweetened cocoa powder, sifted
 - 1 tsp vanilla extract
 - Pinch of salt
 - Optional: powdered sugar or cocoa for dusting
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Instructions:

1. Preheat and prepare your pan:

- Preheat your oven to 160°C / 320°F.

- Grease an 8-inch (20cm) round cake pan and line the bottom with parchment paper.
- Set a larger roasting pan nearby—you'll need it for the water bath (this is a custard-style cake, so gentle baking is key!).

2. Melt the chocolate and butter together:

- Place the chopped chocolate and butter in a heatproof bowl.
- Set the bowl over a simmering pot of water (double boiler method).
- Stir constantly until melted and smooth. Turn off the heat, remove the bowl, and let the mixture cool for 5 minutes.

3. Prepare the eggs and sugar mixture:

- In a large mixing bowl, crack in all 4 eggs.
- Add $\frac{1}{2}$ cup sugar and a pinch of salt.
- Beat the mixture using a hand or stand mixer on medium-high speed for about 5–6 minutes. It should become pale, thick, and airy—this is what gives the cake its light custard texture.

4. Add flavor and chocolate:

- Add 1 tsp vanilla extract to the whipped eggs and mix just to combine.
- Slowly pour in the cooled chocolate mixture, folding it in gently using a spatula.
- Don't rush—fold until the color is uniform and the air stays in the batter.

5. Sift in cocoa powder:

- Sift $\frac{1}{4}$ cup cocoa powder directly over the batter.
- Gently fold again just until incorporated. The batter should be glossy and slightly thick.

6. Pour into the pan:

- Pour the batter into your prepared cake pan.
- Tap the pan gently on the counter to release any large air bubbles.

7. Create the water bath:

- Place the cake pan inside a larger roasting pan.
- Carefully pour hot water into the outer pan until it comes halfway up the sides of the

cake pan. This helps bake the cake slowly and evenly, just like a custard.

8. Bake:

- Bake in the center of the oven for 40–45 minutes.
- The edges should be set, but the center will still look slightly soft—don't overbake!
- Remove the cake from the water bath carefully and cool in the pan for 15 minutes.

9. Cool and serve:

- Once slightly cooled, invert the cake onto a plate and peel off the parchment.
- Cool completely, or refrigerate if you want a firmer custard texture.
- Dust with cocoa powder or powdered sugar before serving.

Benefits:

- Completely flourless, perfect for gluten-free diets.

- Made with real dark chocolate, rich in antioxidants.
- Eggs provide structure and protein, while the water bath makes it ultra-creamy.
- Naturally grain-free, with minimal ingredients for clean indulgence.