



Chipotle Flourless Chocolate Cake Recipe

Provided by Damien Wright, Victorian Bushrangers Cricketer



Ingredients

10 oz. of semisweet chocolate, roughly chopped
7 tablespoons of unsalted butter, cut into pieces
5 large eggs, room temperature
1 cup of sugar
1/2 teaspoon of cinnamon
3/4 teaspoon of chipotle chilli powder
Dash of cayenne pepper
Pinch of salt
Powdered sugar for dusting (optional)

Method

1. Preheat the oven to 350°F. Line the bottom of a 9 ½ inch springform pan with a circle of baking paper. Grease the sides and the baking paper with butter or non-stick cooking spray.
2. Melt the chocolate and butter together over a double boiler or in the microwave, stirring occasionally until smooth.
3. Whisk together the eggs and the sugar in a large bowl, and then slowly, a bit at a time, whisk in the melted chocolate. Add the salt and spices and taste, adjusting the spices if needed.
4. Pour into a spring form pan and bake for 22-25 minutes or until a toothpick comes out clean. Let it cool completely on a wire rack. Dust with powdered sugar and serve.