

Aunt Laura's Divine Flourless Chocolate Cake

7 eggs, separated
3/4 cup sugar (beat with whites)
1/4 cup sugar (beat with yolks)
1 teaspoon vanilla or packet vanilla sugar 10 grams
2 1/3 cups finely ground almonds or almond flour
5.5 ounces or 156 grams dark chocolate (typically a chocolate bar is 100 grams so this is approximately a bar and a half)
1/2 cup boiling water
1 teaspoon granulated coffee

Directions:

Preheat oven to 350 F (180 C),

Put the egg whites in a mixing bowl with a beater, slowly adding 3/4 cup of sugar to the whites and beat till stiff and glossy. Scrape beaten whites into a separate bowl. In the same (unwashed) bowl put the yolks and beat with the 1/4 cup of sugar and the teaspoon of vanilla extract or vanilla sugar till the yolks turn a light color. Add the ground almonds or almond flour (nicer consistency with the almond flour) and beat. Mixture will be quite thick.

In a medium bowl, place the chocolate, broken up into pieces with the coffee powder and pour the hot water over both. Cover with a lid or tin foil for two minutes and then stir until melted together and smooth. Let cool a few minutes and add to egg/nut mixture in the bowl. Beat together till incorporated, mixture will be thick. Add 1/4 of the beaten egg whites to the chocolate nut mixture in the bowl and beat with beater on and off till mostly incorporated, this helps lighten up the mixture. Now add the rest of the egg whites, in three additional batches, mixing with a spatula and trying not to deflate the egg whites overmuch but till incorporated. You will see that the mixture is lighter and more liquidy than previously. Prepare a springform pan by lightly spraying with oil and putting a round of parchment paper on the bottom of the pan (I cut it out) to help with ease of cutting cake and it's removal. Pour batter into pan, scraping out every bit. Place in hot oven and bake 45-55 minutes or till top is lightly chocolate in color and toothpick come out with a crumb or two and center is not jiggly. Let cool completely and serve to delighted chocolate cake fans.