**SERVINGS**> 12

**TIME**> 30 minutes

**Flourless Chocolate Cake**

*These cakes are blissfully laden with chocolate and a hint of your favorite liquor.*

2 cups semi-sweet chocolate chips

1 cup (2 sticks) unsalted butter

¼ cup liquor

10 large eggs

¼ cup sugar

1 teaspoon vanilla extract

½ teaspoon salt

sprinkle of cayenne pepper

1 Heat oven to 325 degrees. Grease a 12-cup muffin tin or use foil cupcake liners in the tin.

2 Put water in bottom half of a double boiler, or fill a small saucepan halfway with water. Bring to a gentle boil.

3 Into top of double boiler or metal bowl in sauce pan (see note), add chocolate chips, butter, and liquor. When the chocolate and butter begin to melt, blend thoroughly. It should have an even, shiny

finish. Remove from heat.

4 While the chocolate is melting, whip eggs in a separate bowl until frothy. Add sugar, vanilla, salt, and cayenne.

5 Ladle a bit of the egg mixture to the warm chocolate mixture and whisk quickly so that the eggs don’t cook. Continue adding egg mixture and whisking until about one-third of it is incorporated into the chocolate mixture. Then pour the chocolate mixture back into the larger bowl containing the remaining eggs, and stir to combine.

6 Pour batter into muffin tin, filling each tin halfway. Bake 15–20 minutes. Cakes should be light and dry on the outside (with cracks on top) and dense and moist on the inside.

*Let cakes cool to touch or chill in the fridge before serving. Add powdered sugar and fresh berries, if desired.*

**NOTE**> If you don’t have a double boiler, a metal bowl that is big enough to rest on top of your saucepan will do just fine.

**PER SERVING**> Energy 439 cal • Fat 30 g • Sodium 152 mg • Carbs 32 g • Fiber 0 g • Protein 5 g