

Ideal® Flourless Chocolate Cake w/ Chocolate Ganache — Servings: 12 slices

Ingredients

CAKE

12 oz semisweet chocolate, chopped
¾ c (1 ½ sticks) unsalted butter, cut into pieces
6 large eggs, separated
12 TBS Ideal® No Calorie Sweetener
2 tsp vanilla extract

GANACHE

1 c sugar free whipping cream
9 oz semisweet chocolate, chopped
Chocolate shavings



Directions

1. Preheat oven to 350° F
2. Butter a 9" spring form pan; line bottom of pan with parchment or wax paper and butter paper; wrap outside of pan with foil
3. Stir chocolate and butter in heavy med saucepan over low heat until melted and smooth; remove from heat; cool to lukewarm, stirring often
4. Using an electric mixer, beat egg yolks and 6 TBS of Ideal® in a large bowl until thick and pale yellow or about 3 min
5. Fold lukewarm chocolate mixture into yolk mixture, and then fold in vanilla extract; using clean dry beaters, beat egg whites in another bowl until soft peaks form
6. Gradually add remaining 6 TBS of Ideal®, beating until stiff peaks form; fold whites into chocolate mixture in three additions; pour batter into prepared pan
7. Bake cake until top is puffed and cracking and tester inserted into center comes out with some moist crumbs attached, or about 50 min; cool cake in pan on rack (cake will fall)
8. Gently press down cracked top to make an even cake; using a small knife, cut around pan sides to loosen cake, and remove pan sides; place a 9" tart pan bottom or cardboard round on top of cake, and invert cake onto bottom and remove parchment
9. Bring whipping cream to a boil and remove from heat just when it is about to boil over
10. Add chocolate and whisk until melted and smooth; place cake on rack over baking sheet.
11. Spread ½ c of ganache over top and sides of cake; freeze until almost set, or about 4 min, and pour remaining ganache over cake; smooth top and sides
12. Place cake on platter, chill until firm
13. Garnish with chocolate shavings and serve at room temperature

Per Serving: 410 Calories; 7 g Protein; 29 g Total Fat; 37 g Carbohydrates; 3 g Fiber; 29 g Sugar; 35 mg Sodium; 140 mg Cholesterol