

# SOMETIMES, A TINY CHOCOLATE CAKE IS ALL YOU NEED.

6 T. butter

4 oz. 85% dark chocolate

3 eggs, separated

1/3 c. brown sugar

1/4 t. vanilla extract

1/4 t. salt

pinch of ground cinnamon

To Finish

1/2 c. whipping cream, whipped

2 t. confectioners' sugar for dusting

raspberries (optional)



Preheat oven to 350

Line a 6-inch round springform pan with a circle of parchment paper. Generously butter sides of pan and parchment round. In a small saucepan, melt your butter over medium heat, stirring for even cooking. After the butter melts, it will then hiss and spatter a bit as the water cooks off, and then fragrant brown bits will form at the bottom of the saucepan. The whole process will take about 3 minutes. Quickly remove from the heat and stir in the chocolate until it is melted and smooth. Cool the chocolate mixture to lukewarm.

With an electric mixer, beat egg yolks, brown sugar, and vanilla together until the mixture thickens and takes on a pale yellow-brown color - slowly beat the lukewarm chocolate mixture. Set aside. In a freshly cleaned and dry mixer bowl beat egg whites and salt until firm peaks form. Add a pinch of cinnamon. Stir one-third of egg-white mixture into chocolate mixture. Fold the remaining two-thirds in gently, trying to keep the batter as light as possible. Pour into prepared pan and bake in preheated oven for 20 to 25 minutes, or until it is puffed with a lovely dome on top. Allow to cool on a rack for 10 minutes, run a knife around the edge and release the springform. Let it cool the rest of the way on its base. Once it's cool, flip it out onto a rack and remove the parchment from the bottom. Flip the cake back onto a serving plate.

To serve, beat whipped cream with sugar until soft peaks form. Dust cake with confectioners' sugar and a dollop of whipped cream. Add fresh or frozen berries if you have them.

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