

## Flourless Chocolate Espresso Truffle Cake

<http://userealbutter.com/2008/09/16/flourless-chocolate-espresso-truffle-cake-recipe/>

*Pie in the Sky* by Susan G. Purdy

8 oz. semisweet chocolate, coarsely chopped  
1/2 cup water  
1 cup sugar  
2 tsps instant espresso powder  
1/2 lb. unsalted butter, room temperature and cut into tbsp pieces  
4 large eggs, room temperature

**Sea level:** Position rack in lower third of oven and preheat to 350°F. Have a roasting pan large enough to hold the cake pan at the ready.

**8500 feet:** Position rack in center of oven and preheat to 375°F. Place a roasting pan in oven and pour boiling water in to a depth of 1/2 inch.

**All altitudes:** Butter a 9×2-inch round cake pan. Place parchment paper on the base and brush butter over the paper. Put chocolate in the bowl of food processor and process for a minute until reduced to fine powder (I could only process it into fine crumbs). In a small saucepan, combine water, sugar, and espresso powder. Stir over medium heat until sugar and coffee dissolve. Bring syrup to point where you see little bubbles at the edges just before reaching a full boil (watch it carefully, it can boil over in seconds). Remove from heat. With processor running, slowly pour hot sugar syrup through the feed tube into the chocolate. Process for about 10 seconds to melt all the chocolate. Stop the processor, scrape down the bowl, and pulse a few more seconds. With machine running, add soft butter 2 pieces at a time, allowing them to melt completely (about 20 seconds) before adding more. When all the butter is added, pulse several times and scrape down the bowl to make sure the mixture is smooth. Break the eggs into a measuring cup with spout. Beat the eggs lightly then slowly pour them through the feed tube into the chocolate mixture, pulsing every few seconds to blend. Pulse just enough to incorporate without blending in too much air. Scrape the batter into the prepared pan.

**Sea level:** Boil a kettle of water. Set the cake pan in the roasting pan and place both on the oven shelf. Pour the boiling water carefully inot one corner of the pan to a depth of 1/2 inch. Bake for 30 to 38 minutes or just until the batter no longer sticks to your fingertip when you touch the top of the cake.

**8500 feet:** Carefully set the cake pan in the middle of the roasting pan of preheated water. Reduce temperature to 350°F. Bake for 25 to 33 minutes or just until the batter no longer sticks to your fingertip when you touch the top of the cake.

**All altitudes:** Remove both pans from oven (take care not to splash water). Lift the cake out of the roasting pan and set it on a wire rack to cool for 20 to 30 minutes until the pan bottom feels just comfortably warm to the touch. When cake is cooled, run a

knife along the cake side to loosen it from the pan. Cover the top of the cake with plastic wrap and top the plastic wrap with a cake circle. Invert the cake pan and let the cake slide out with a gentle downward shake. Lift off the pan and peel off the parchment. Center a second plate over the cake and invert again. Remove the top plate and plastic. Decorate and serve or refrigerate until 30 minutes before serving.