Mini Flourless Double Chocolate Cake

Make your own delicious treat to curb your sweet tooth cravings. Here's Chef Jesse's favourite chocolate cake recipe from David's at Crowbush.

ingredients

1 cup unsalted butter, plus 2 small cubes for buttering muffin tins | 1 lb. dark chocolate, chopped | 1 1/3 cups white sugar | 2/3 cup unsweetened cocoa powder, plus 2 tbsp. for dusting muffin tins | 1/2 tsp salt | 6 lg. eggs, yolks separated from whites

method

Preheat the oven to 325 F. Grease muffin tins with cubes of butter as needed. Melt the chocolate and butter in a bowl over a double boiler; stirring frequently until smooth.

Gently stir in the sugar, cocoa powder and salt with wooden spoon until all of the lumps are gone. Remove from the heat and let cool for 2-3 minutes.

Beat the egg whites in bowl or mixer until they reach stiff peaks.

Stir the egg yolks into the cooled chocolate mixture.

Stir in about 1/3rd of the whipped egg whites into chocolate mixture then scrape the chocolate mixture into the remaining whipped egg whites and gently fold until combined.

Dust greased muffin tins with 2 tbsp. of cocoa powder as needed.

Pour into the prepared tins and bake 17-22 minutes or until batter in middle of cakes has set.

Let cool in the tins, 2-3 minutes, and then on a wire rack (the cake will deflate slightly).

Once cakes are cooled and on wire rack, place rack on sheet pan or other surface to catch chocolate drippings and pour 1-2 oz of chocolate ganache on each mini cake.

for chocolate ganache

Ingredients:
8 oz dark chocolate | 1 cup heavy cream | 1 tbsp Baileys Irish Cream

Bring cream and baileys to a hard simmer. Pour hot liquid into chopped chocolate and mix until smooth. Be sure to use ganache when still warm.

notes