

## Cardamom Flourless Chocolate Cake

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Makes 1 (9-inch) cake

### Ingredients

3 (4-ounce) bars (345 grams) 70% cacao extra bittersweet chocolate, chopped  
¾ cup (170 grams) unsalted butter, cubed  
6 large eggs, room temperature  
1½ cups (300 grams) granulated sugar  
½ teaspoon (1 gram) ground cardamom  
¼ teaspoon (0.75 gram) kosher salt  
Garnish: unsweetened cocoa powder

### Instructions:

Preheat oven to 325°F. Line a 9-inch spring form pan with parchment paper, and spray with baking spray with flour.

In the top of a double boiler, place chocolate and butter.

Cook over simmering water, stirring occasionally, until mixture is smooth. Remove from heat and let cool for 10 minutes.

In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, sugar, cardamom, and salt at medium-high speed until light and thickened, 6 to 8 minutes. Fold in melted chocolate until combined. Pour batter into prepared pan.

Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool completely on a wire rack. To serve, gently remove ring from spring form pan. Dust cake with cocoa.

### Cook's Notes:

Finely chopping chocolate can help it melt evenly.

When baking, make sure your eggs are at room temperature. This will give your eggs more volume and your baked goods better height.

***Credit: [bakefromscratch.com](http://bakefromscratch.com)***