



## Gina's Flourless Chocolate Cake

 Gluten Free

READY IN



70 min.

SERVINGS



8

CALORIES



699 kcal

DESSERT

### Ingredients

- 8 servings seasonal berries for garnish
- 0.3 cup brandy
- 1 tablespoon brandy
- 0.3 cup confectioners' sugar
- 6 eggs
- 8 servings powdered sugar sifted for garnish
- 1 teaspoon salt
- 8 ounces bittersweet chocolate chopped

- 1 cup sugar
- 2 sticks butter unsalted softened
- 0.5 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract
- 1 cup whipping cream

## Equipment

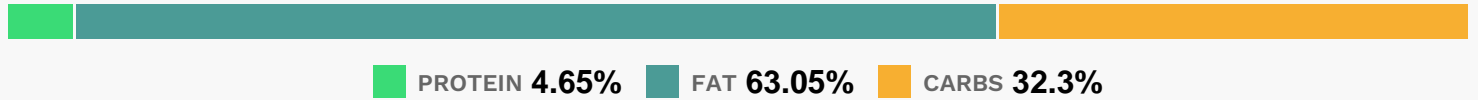
- bowl
- frying pan
- sauce pan
- baking paper
- oven
- blender
- toothpicks
- springform pan

## Directions

- Preheat oven to 350 degrees F.
- Spray a 9-inch springform pan with baking spray. Line the bottom of the pan with a circle of parchment paper and spray again.
- In a medium saucepan over low heat, combine the chocolate and butter, constantly stirring until fully incorporated.
- Remove from heat and set aside.
- In a large bowl add the sugar and eggs. Using a handheld mixer beat together until light and fluffy, about 5 minutes. While mixing, slowly add cocoa powder, salt, vanilla extract, and brandy.
- Add the chocolate mixture and blend until just combined.
- Pour batter into prepared pan.
- Bake in the center of the preheated oven for about 50 minutes or until a thin crust forms on the top and a toothpick inserted in the center comes out with few crumbs attached.

- Remove and cool in the pan on a bakers rack.
- Remove the sides of the pan and dust with powdered sugar and arrange seasonal berries in a pleasing fashion on and around the cake.
- Serve with Whipped Cream.
- With a hand-held mixer, beat the cream until peaks soft peaks form.
- Add the sugar and brandy and beat until well combined.

## Nutrition Facts



### Properties

Glycemic Index:12.51, Glycemic Load:17.45, Inflammation Score:-7, Nutrition Score:12.125217271888%

### Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Malvidin: 0.5mg, Malvidin: 0.5mg, Malvidin: 0.5mg, Malvidin: 0.5mg Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.58mg, Quercetin: 0.58mg, Quercetin: 0.58mg, Quercetin: 0.58mg

### Nutrients (% of daily need)

Calories: 698.63kcal (34.93%), Fat: 48.48g (74.58%), Saturated Fat: 29.07g (181.67%), Carbohydrates: 55.88g (18.63%), Net Carbohydrates: 51.6g (18.76%), Sugar: 48.1g (53.44%), Cholesterol: 218.82mg (72.94%), Sodium: 353.31mg (15.36%), Alcohol: 4.14g (100%), Alcohol %: 2.99% (100%), Caffeine: 36.74mg (12.25%), Protein: 8.04g (16.07%), Manganese: 0.6mg (29.98%), Copper: 0.6mg (29.75%), Vitamin A: 1336.13IU (26.72%), Selenium: 14.68µg (20.97%), Magnesium: 83.44mg (20.86%), Phosphorus: 203.15mg (20.32%), Iron: 3.18mg (17.67%), Fiber: 4.28g (17.13%), Vitamin B2: 0.25mg (14.79%), Zinc: 1.65mg (11%), Vitamin D: 1.56µg (10.4%), Vitamin E: 1.45mg (9.69%), Potassium: 325.34mg (9.3%), Vitamin B12: 0.44µg (7.34%), Vitamin B5: 0.71mg (7.13%), Calcium: 70.03mg (7%), Vitamin K: 5.37µg (5.11%), Folate: 19.34µg (4.83%), Vitamin B6: 0.08mg (4.21%), Vitamin B1: 0.03mg (2.33%), Vitamin B3: 0.42mg (2.1%)