

## Passover Flourless Chocolate Cake

This Passover Flourless Chocolate Cake recipe is rich and decadent. On Passover you would be hard pressed to find a more sought after dessert than this one.

5 from 20 votes

Course: Dessert Cuisine: American, Jewish, Kosher, Passover Keyword: cake, gluten free

Prep Time: 10 minutes Cook Time: 35 minutes Total Time: 45 minutes Servings: 12

Calories: 374kcal

### Equipment

- spring form pan

### Ingredients

- 1 cup non-dairy butter substitute
- 8 oz semisweet chocolate chopped
- 1 1/4 cups sugar
- 1 cup unsweetened cocoa powder
- 6 large eggs lightly beaten

### Instructions

1. Preheat oven to 350°F. Line 9" springform pan with parchment paper on bottom and grease sides liberally.
2. Using double boiler or large saucepan over low heat, melt non-dairy butter substitute. Add cut up chocolate and stir until melted. Remove from heat.
3. Sift in cocoa powder and sugar. Whisk to completely combine.
4. Add in beaten eggs and whisk until well blended.
5. Pour batter into prepared pan and back for 35 minutes. Cake should be almost completely firm when done. Do not overcook.

6. Allow cake to cook in springform pan over a wire rack. To remove from pan, run a knife around the inside perimeter of the pan to ensure no part of the cake is sticking to the sides.

## Notes

## Storage

Gluten Free Flourless Chocolate Cake stores well and this makes it a good option to make in advance. To store this cake:

- Wrap in plastic wrap making sure that all surfaces are covered.
- Wrap again in aluminum foil.
- Freeze for up to 6 months (or until Pesach).

## Nutrition

<b>Nutrition Facts</b>	
Passover Flourless Chocolate Cake	
<b>Amount per Serving</b>	
<b>Calories</b>	<b>374</b>
	<b>% Daily Value*</b>
<b>Fat</b> 26g	<b>40%</b>
Saturated Fat 9g	<b>56%</b>
Trans Fat 1g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 11g	
<b>Cholesterol</b> 83mg	<b>28%</b>
<b>Sodium</b> 213mg	<b>9%</b>
<b>Potassium</b> 255mg	<b>7%</b>
<b>Carbohydrates</b> 35g	<b>12%</b>
Fiber 4g	<b>17%</b>
Sugar 28g	<b>31%</b>
<b>Protein</b> 5g	<b>10%</b>
Vitamin A 805IU	16%
Vitamin C 1mg	1%
Calcium 39mg	4%
Iron 3mg	17%

\* Percent Daily Values are based on a 2000 calorie diet.