

# Flourless Chocolate Cake

## with Blackberries and Cream

8 oz. Semi Sweet Chocolate  
4 oz. (1 stick) butter  
1½ cups sugar  
6 eggs  
1 tsp. vanilla

3T. red wine  
3T. cocoa powder

**For serving:**

Fresh Blackberries  
Whipped cream sweetened with  
a bit of honey

In a double boiler, melt together the butter and chocolate. Remove from heat and add in sugar, stirring until dissolved. I use raw sugar but regular white sugar works great. Crack eggs into a separate bowl and beat well. Add eggs to chocolate, as well as vanilla and red wine. Lastly, mix in cocoa. Place in an 8 in. buttered round pan. (A pie dish also works well!) If you plan to serve the cake out of the pan, line the bottom of the pan with parchment before adding the batter. Bake 350° 30-35 minutes. If you are turning the cake out of the pan, wait for it to cool for about 10 minutes, run a knife around the edges and turn onto the same plate that you will use for serving. Best served chilled, with plenty of fresh berries and honey sweetened whipped cream!

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