

SALLY DEITZ'S OUTRAGEOUS CHOCOLATE CAKE

Source:

Prepared by: Denise Eckert, August 2016

Serves 16 to 20

CAKE

8 ounces semisweet chocolate (the best you can find), chopped

8 large eggs, separated

2 tablespoons sugar

1 teaspoon vanilla extract

TOPPING

8 ounces semisweet chocolate, chopped

8 large eggs, separated

2 tablespoons sugar

1 teaspoon vanilla extract

1. Preheat the oven to 350 degrees. Butter and sugar a 9-inch spring form pan.
2. Make the cake: Melt the chocolate in a double boiler over hot, not simmering, water. Remove from the heat.
3. In a mixing bowl, combine the egg whites, sugar, and vanilla. Beat until stiff, but not dry, peaks form.
4. In a large bowl, whisk the egg yolks until thick. Add the melted chocolate and combine. Fold in the egg whites.
5. Pour the mixture into the prepared spring form pan. Bake until just firm in the center when gently shaken, 12 to 15 minutes. Place the pan on a rack to cool to room temperature. Expect the cake to fall.
6. Make the topping: Repeat steps 2, 3, and 4. Spread the Unbaked chocolate mousse on top of the baked mousse in the spring form pan. Chill for at least 12 hours. Serve with whipped cream.

