

Flourless Chocolate Cake

Titus Tea 2016



- 8 oz semi-sweet chocolate, coarsely chopped
- ½ cup butter
- ½ cup pure maple syrup
- 2 eggs, extra large
- 1 egg yolk, extra large
- 4 Tbsp seedless raspberry jam
- 1 tsp water

- 1 cup *mini* chocolate chips
- 1 recipe Raspberry Mousse

- 6 oz. fresh raspberries

Preheat oven to 375°. Butter bottom and sides of 8-in. round pan. Line bottom with parchment paper, and lightly butter paper.

In double boiler over medium low heat, melt chocolate with butter, stirring until smooth. Remove from heat and whisk in syrup. Add eggs and yolk and whisk well. Pour into prepared pan and bake 22-25 minutes or until a toothpick comes out clean.

Cool in pans 5 minutes. Meanwhile, in small saucepan over low heat, warm jam and water; stir to combine. Loosen cakes from sides of pan and invert onto serving plate. While cake is still warm, coat top and sides with warm jam mixture. Cool completely. **(For best flavor, bake cake a day ahead and store, covered, in refrigerator.)** Top with thick layer of mousse, sprinkle with chocolate chips, and garnish with fresh berries.

Raspberry Mousse

- 1 envelope unflavored gelatin
- 2 Tbsp cold water
- ¼ cup boiling water
- ¾ cup sugar
- 2 cups cold whipping cream
- 1/3 cup seedless raspberry spreadable fruit (or jam)
- 1 tsp vanilla extract

In small bowl, sprinkle gelatin over cold water; let stand 2 minutes to soften. Add boiling water; stir until gelatin is completely dissolved and mixture is clear. Cool slightly.

Beat whipping cream in large bowl, adding sugar gradually. When soft peaks form, pour in gelatin mixture and vanilla and beat until stiff. Fold in raspberry jam. Refrigerate at least 30 minutes.

