



Bistro Chocolate Cake for the Big Green Egg

by Valerie Gordon

INGREDIENTS

Chocolate Cake Batter

1 pound 72% bittersweet chocolate
6 ounces unsalted butter
7 eggs separated
8.75 ounces sugar
1 teaspoon kosher salt
2 teaspoons vanilla extract
5.25 ounces toasted almond flour

DIRECTIONS

Melt the chocolate and butter in a heatproof bowl

Whip the egg whites in a stand mixer with sugar and salt until they form stiff peaks

In a small bowl, whisk the egg yolks until smooth. Using a rubber spatula, fold the yolks into the whites. Fold the egg mixture into the melted chocolate until there is no visible sign of eggs.

Fold in the almond flour and vanilla until the batter is smooth.

Pour the batter into a prepared skillet and cook until a toothpick comes out clean when inserted into the middle of the cake.