

Chocolate Souffle Cake

Difficulty: Intermediate | Prep Time: 1.5 Hrs. | Serves: 12
Recipe by Draeger's Cooking School

- 2 tablespoons granulated sugar for preparing the baking pan
- 12 ounces (3 sticks) unsalted butter or margarine, plus 2 tablespoons to prepare the baking pan
- 12 ounces bittersweet chocolate, chopped
- 9 large eggs, whites and yolks separated
- $\frac{3}{4}$ cup granulated sugar
- 1 teaspoon vanilla extract



- Pinch of salt
- Confectioner's sugar, for dusting

Instructions:

Preheat oven to 300° F. Lightly coat a 9-by-13-inch metal baking pan with 2 tablespoons butter, spreading across the bottom and up the sides. Sprinkle with 2 tablespoons granulated sugar to coat the butter completely. Lightly tap out any excess and set aside.

Place 3 sticks butter and chocolate in a double boiler over medium heat and melt. Stir occasionally to combine. Do not overheat. Once chocolate is almost completely melted, remove from heat and set aside. In a large bowl, whisk together the egg yolks, sugar and vanilla until light yellow and increased in volume. Whisk the cooled chocolate and butter mixture into the yolk mixture. Set aside. In a large clean bowl, combine egg whites and a pinch of salt. Beat to soft peaks (just holding a shape). Gently stir one-third of the egg whites into the chocolate mixture. Then lightly fold the remaining whites into the chocolate mixture, leaving some white streaks to avoid over-mixing. Pour batter into the prepared pan.

Bake for 45-50 minutes or until cake is firm and puffed. Remove cake from oven and cool in the pan on a cooling rack; it will sink a little in the pan. Dust cake with confectioner's sugar and cut into squares. Serve with berries or dessert sauce of your choosing.