

[Back to Dense Bittersweet Chocolate Cake](#)

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Dense Bittersweet Chocolate Cake

Recipe courtesy Ina Pinkney



Prep Time: 15 min **Level:** Easy **Serves:** 12 to 14 servings
Inactive Prep Time: 1 hr 0 min
Cook Time: 1 hr 15 min



Ingredients

1 pound unsalted butter
1 pound high quality bittersweet chocolate, chopped
1 cup coffee, brewed strong
8 extra-large eggs
1 cup sugar
1 tablespoon vanilla extract

Directions

Preheat the oven to 350 degrees F.

Butter the sides and bottom of a 10-inch springform pan and set aside.

In the top of a double boiler, combine the butter, chocolate and coffee and melt slowly, stirring occasionally, until smooth. Remove from the heat and let cool for 5 minutes.

In a medium mixing bowl, whisk together the eggs, sugar and vanilla until frothy. Whisk the eggs into the melted chocolate until combined. Pour the mixture into the prepared pan. Bake for 1 hour and cool on a wire rack until it reaches room temperature.

Remove the sides of the pan, cover with plastic wrap and refrigerate overnight, before serving.

Notes

Note: If you are concerned if the oils or other ingredients in these recipes are suitable for Passover, seek non-dairy substitutes or ingredients that are certified kosher for Passover.

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