

100% EMPLOYEE OWNED



# Burgundy Cocoa

## POWDER



**Robust Dutch-process cocoa.**

Rich, deep mahogany color and robust, chocolate flavor  
mellowed by cocoa butter. 22%-24% cocoa fat.

Ⓢ NET WT 14 OZ (397g)

# Flourless Chocolate Cake

MAKES ONE 8" CAKE

This flourless cake, featuring both chocolate and Burgundy Cocoa, is rich, flavorful, and ready to please all chocolate lovers. A smooth chocolate ganache glaze complements the dense, moist center.

## CAKE

- 1 cup (170g) semisweet chocolate chips
- 8 tablespoons (113g) unsalted butter
- ¾ cup (149g) sugar
- ¼ teaspoon salt
- 3 large eggs
- ½ cup (42g) Burgundy Cocoa Powder

## GLAZE

- 1 cup (170g) semisweet chocolate chips
- ½ cup (113g) heavy cream

## DIRECTIONS

Preheat oven to 375°F. Lightly grease an 8" round cake pan and line with parchment.

Combine chocolate chips and butter, and gently heat until butter is melted and chips are soft. Stir until chips melt, reheating briefly if necessary. Pour into a bowl and stir in sugar and salt. Add eggs, beating just until smooth. Add cocoa powder and mix just to combine. Spoon into prepared pan.

Bake 25 minutes. Top will have thin crust and center will register at least 200°F on digital thermometer. Cool in pan 5 minutes then turn cake out onto serving plate. Allow to cool completely before glazing.

To make glaze, heat cream cream just to simmer and pour over chocolate. Stir very briefly to combine and let rest 5 minutes. Stir again until chocolate is melted and glaze is smooth. If any bits of chocolate remain, reheat briefly in microwave or over burner, then stir until smooth.

Spoon glaze over cake, spreading to drip over sides. Allow glaze to set for several hours before serving.

## BEST IF USED BY:

## Nutrition Facts

79 servings per container

**Serving size** 1 tbsp (5g)

Amount per serving

**Calories** 20

% Daily Value\*

**Total Fat** 1g 1%

Saturated Fat 0.5g 3%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 0mg 0%

**Total Carbohydrate** 2g 1%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

**Protein** 1g

Vitamin D 0mcg 0%

Calcium 7mg 0%

Iron 2mg 10%

Potassium 175mg 4%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** HIGH FAT COCOA (PROCESSED WITH ALKALI).

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For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

Store cool and dry.



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