



Burgundy Cocoa

POWDER

Full bodied chocolate flavor, mellowed by cocoa butter. High fat for sumptuous frostings and creamy hot chocolate. Perfect for any recipe calling for Dutch-process cocoa.



NET WT 16 OZ (1 LB) 454g

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Flourless Chocolate Cake

Cake

1 cup (170g) semisweet chocolate chips
8 tablespoons (113g) unsalted butter
3/4 cup (149g) sugar
1/4 teaspoon salt
3 large eggs
1/2 cup (43g) Burgundy Cocoa Powder

Glaze

1 cup (170g) semisweet chocolate chips
1/2 cup (113g) heavy cream

Preheat oven to 375°F. Lightly grease 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 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.

Heat 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.

Yield: one 8" cake.

Nutrition Facts

90 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 0g	0%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 2mg	10%
Potassium 170mg	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).

King Arthur Baking Company, Inc.
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.



**BAKER'S
HOTLINE**

We're here to help. Call the Baker's Hotline for help to guide you through any baking challenge at **855-371-BAKE (2253)**

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