



## Flourless Chocolate Cake

1 pound butter  
1 pound bag of chocolate chips  
1 ½ cups sugar  
2 tablespoons vanilla extract  
2 tablespoons coffee extract  
16 whole eggs

### How to Prepare:

Melt together all ingredients excluding eggs over double boiler. Crack eggs into mixing bowl and whisk thoroughly. Once chocolate is melted let cool just a little bit. Take strainer and pour egg mixture into chocolate mixture. Make sure to mix while doing this. If too thick, add warm water. Pour into 2 well-greased cake pans.

Preheat oven to 350°. Grease 2- 8 inch round cake pan and dust with cocoa powder.

Bake in preheated oven for 40-45 minutes. Use a toothpick to test that cake is cooked completely. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

More recipes at [downtownnorfolk.org](http://downtownnorfolk.org)

**DOWNTOWN**

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012

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