

FLOURLESS CHOCOLATE CAKE

DAIRY OR PARVE, GLUTEN-FREE, PASSOVER

HANDS-ON TIME: 8 Minutes, let cool for 30 Minutes and then chill for 8 hours

TIME TO PRESSURE: 5 Minutes

COOKING TIME: 18 Minutes

BUTTON TO USE: Pressure Cook

RELEASE TYPE: Natural Release for 10 Minutes

ADVANCE PREP: May be made 2 days in advance or frozen

Serves 6–8

**6 tablespoons (84g) butter, margarine, or coconut oil, plus 1 tablespoon (14g)
for greasing the pan**

8 ounces (227g) bittersweet chocolate, chopped roughly

6 large eggs, separated

2 teaspoons unsweetened cocoa

1/2 cup (100g) sugar

1 cup (236ml) water

Take a 7-inch springform pan, place it on top of a piece of parchment paper on your counter, and trace a circle around the bottom of the pan. Cut out the circle and set aside. Place a large piece of foil on top of the bottom of the pan and fold the excess foil under the pan. Attach the sides of the pan, lock in place, and then take the part of the foil that you folded under the pan and wrap it up the sides of the pan.

Grease the top of the foil in the bottom of the pan. Place the parchment circle on top and press the circle into the bottom of the pan on top of the foil. This step makes it easy to slide the finished cake onto your serving plate. Grease the parchment circle and the sides of the pan.

Place the chocolate and butter, margarine, or coconut oil into a heatproof bowl and melt in the microwave for 1 minute, stir, heat for another 45 seconds, stir, and add more time as needed until melted. When the chocolate is melted, add the egg yolks and cocoa and whisk well.

In a separate bowl, beat the egg whites with an electric mixer until stiff. Turn the speed down to low, add the sugar slowly, and once all the sugar is added, turn the speed up to high for 1 minute.

Fold the egg whites into the chocolate mixture. Pour the batter into the prepared pan. Place 1 cup of water into the inner pot and insert the steam rack. Create an aluminum foil sling. Place the cake on top of the sling and use the sides to lift up the cake and place it on top of the steam rack.

Secure the lid, ensuring that the steam release handle is in the Sealing position. Press the Pressure Cook button and set the time for 18 minutes. When the cooking time is complete, let the pot sit for 10 minutes to naturally release the pressure. Turn the steam release handle to the Venting position to release any remaining pressure. Use the sides of the sling to lift up the cake and remove to a rack. Let cool for 30 minutes. Place into a fridge for 8 hours or overnight.

Unlock the pan and remove the sides. Use a metal spatula to separate the parchment from the cake bottom and move the cake to a plate. Heat a large knife to slice the cake.