

# Flourless Chocolate-Chili Cake

I made this for Valentine's Day! I bit of heat in each bite.

## **Flourless Chocolate-Chili Cake**

2020, 6.7 WW Points (Classic), cakes, Desserts, Eating Well,  
Prepared by Melissa

Prep Time: 35 mins Total Time: 5 hrs 15 mins Difficulty: Easy  
Servings: 16 Source: [eatingwell.com](http://eatingwell.com)

### INGREDIENTS

12 ounces dark chocolate (70-73% cacao), chopped  
 $\frac{1}{2}$  cup (1 stick) unsalted butter, cubed  
 $\frac{1}{3}$  cup grapeseed or canola oil  
1  $\frac{1}{2}$  teaspoons vanilla extract  
1 teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon almond extract  
 $\frac{1}{2}$  teaspoon chipotle chile powder  
 $\frac{1}{2}$  teaspoon kosher salt  
6 large eggs, at room temperature  
1 cup granulated sugar  
Confectioners' sugar for garnish  
Whipped cream for serving

### DIRECTIONS

#### Instructions Checklist

Preheat oven to 350 degrees F. Coat a 9-inch springform pan with cooking spray. Line the bottom with parchment paper and coat the paper with cooking spray.

Melt chocolate and butter in a double boiler over barely simmering water, stirring until smooth. (To improvise a double boiler, bring 2 inches of water to a bare simmer in a large saucepan; set a medium or large metal bowl on the pan,

allowing at least an inch between the water and the bottom of the bowl.) Remove from heat and stir in oil, vanilla, cinnamon, almond extract, chile powder and salt.

Beat eggs and sugar in a large bowl with an electric mixer on medium-high speed until light in color and fluffy, 3 to 4 minutes. Fold in the chocolate mixture. Pour the batter into the prepared pan.

Bake the cake until the top is just set and beginning to crack, about 35 minutes. (The center will still be moist.) Let cool completely in the pan on a wire rack, about 1 hour.

Remove the pan sides. Cover the cake and refrigerate for at least 3 hours or up to 3 days.

Let the cake stand at room temperature for about 30 minutes before serving. Dust with confectioners' sugar and serve with whipped cream, if desired.

#### NOTES

To make ahead: Refrigerate for up to 3 days.

Equipment: 9-inch springform pan, parchment paper

#### NUTRITION

286 calories; 18.9 g total fat; 8.6 g saturated fat; 87 mg cholesterol; 95 mg sodium. 152 mg potassium; 25.7 g carbohydrates; 1.6 g fiber; 23 g sugar; 3.5 g protein; 315 IU vitamin a iu; 9 mcg folate; 26 mg calcium; 2 mg iron; 35 mg magnesium; 22 g added sugar