

Gateau au Chocolat

Serves 10

- 340 g chopped semi-sweet chocolate
- 169 g butter
- 33 g cocoa powder
- ½ tsp instant espresso powder
- 5 eggs
- 197 g granulated sugar
- 1 T all-purpose flour



1. Preheat the oven to **180°C**.
2. Lightly butter a 23-cm springform pan and set aside.
3. In a medium saucepan, melt the **chocolate** and **butter** over the lowest heat.
4. Mix in the **cocoa powder** and **espresso powders** until smooth and set aside for a few minutes to cool.
5. While the chocolate is cooling, whisk together the **eggs, sugar, and flour** until they are completely combined and foamy.
6. Fold the egg mixture into the chocolate until the color is uniform and pour the batter into the prepared pan.
7. **Bake for 45 minutes**, until a toothpick pulls out moist crumbs when inserted near the center of the torte. Allow the cake to cool in the pan on a rack for 15 minutes.
8. Run a knife or inverted spatula along the edges of the gateau and loosen the sides of the pan. **Cool for 5 minutes** and remove the sides of the pan. Invert the cake on a serving platter and cool completely before serving.

Gâteau au Chocolat Fondant

This cake is even better on the second day, so consider making it the day before serving. This cake is also suitable for freezing, and even improves in texture and flavor after a week or two in the freezer.



- 200 g best-quality dark chocolate
 - 1 T double-strength espresso or 1 tsp instant espresso powder (optional)
 - 200 g unsalted butter, cut into 1/2-inch cubes
 - 250 g sugar
 - 5 large eggs
 - 1 T all-purpose flour
 - Powdered sugar, to dust (optional)
1. Preheat the oven to **190°C** and **butter** and **flour** a 20-cm round cake pan or springform pan.
 2. Finely chop the **chocolate** and place it, along with the **coffee**, in a double boiler or in the microwave, stirring regularly (every 30 seconds if using a microwave).
 3. Once the chocolate has melted, add the **butter**, stirring until it too has melted.
 4. Add the **sugar** to the chocolate-butter mixture, mixing well, and set aside to cool for a few moments.
 5. Add the **eggs** one by one, beating well with a wooden spoon after each addition, then add the flour. The batter should be smooth and dark. If you can see fat still floating on the surface or if the mixture looks at all grainy, switch to a whisk and beat lightly until smooth.
 6. Pour the batter into the prepared cake pan and **bake for 20 to 25 minutes**, until the center of the cake barely trembles when the pan is shaken (the cake should be very moist in the middle) and the top is a bit crackly looking.
 7. Let the cake cool completely in the pan before you turn it out, then revert it so that the crackly side is facing upward.
 8. Dust with **powdered sugar** or spread with the chocolate glaze and serve at room temperature.