

FLOURLESS CHOCOLATE PECAN CAKE

(from Pati Jinich)

1/4 cup (56 g) unsalted butter plus 1 tablespoon for buttering the pan
6 ounces bittersweet chocolate
1 cup (125 g) pecans
6 large eggs
1 teaspoon vanilla extract
1 cup (200 g) sugar
Pinch of kosher or coarse sea salt
confectioners' sugar

Heat oven to 350°F. Butter a 9-inch springform pan and line bottom with parchment paper.

Melt the chocolate and the 1/4 cup butter in a microwave at 50% power for a couple of minutes, stirring after one minute. Set aside to cool.

Using a blender, chop the pecans finely. If you have a Vitamix, it will take about 30 seconds, do not let it turn into pecan butter. Add the eggs, vanilla, sugar, salt and melted chocolate mixture, blending until smooth. Pour the batter into the buttered springform pan and bake until a toothpick inserted in center comes out moist but not wet, about 40 minutes.

Once it has cooled a little, run the tip of a knife around the pan and release the cake from the pan. Invert onto a plate, and then again, or serve directly onto plates if left on bottom part of springform pan. Sprinkle with confectioners' sugar and serve.