

Eating with Soula

5 eggs

1 cup cream

**400gm/14oz dark cooking
chocolate**

¼ cup brandy

75gm/2.5oz brown sugar

Preparation Time

15 minutes

Cooking Time

80-90 minutes

Baldy's Beauty - a flour-less Chocolate Cake

Melt the chocolate over a double saucepan and let cool (but not reset).

Preset the oven 150°C/350°F.

Line with foil and grease a cake pan.

Mix the eggs with the brown sugar until the sugar is dissolved.

Add half the melted chocolate and gently fold in.

And the cream, mixing gently then add the rest of the melted chocolate.

Add ¼ cup brandy, gently fold in.

Put the cake tin in a large oven baking pan, add water around the cake tin until the water level is equal to the cake mixture - be careful not to get the water into the cake mixture.

Bake at 150° C/350° F for 80 minutes, check with the tooth pick test. If the tooth pick comes out fairly dry, it's ready; otherwise leave in oven and check every 15 minutes.

When ready, allow the cake to cool outside of the 'bath'.

One option is to decorate the cake with white chocolate leaves: dip strong-textured leaves into melted white chocolate, let cool then carefully peel the leaf off.

