

## **Chocolate Decadence**

Active time: 30 min.

Serves 10 to 12

Ingredients

### **For batter**

12 oz semisweet chocolate, chopped

1 1/2 sticks unsalted butter

4 large eggs

1/2 cup sugar

(For additional zip you may add some Irish Cream and/or coffee liquor)

Accompaniment: whipped cream or ice cream

Preparation

Preheat oven to 350°F. Butter a 9- by 2-inch round cake pan and line bottom with a round of wax paper. Butter paper and dust pan with flour, knocking out excess.

### **Make batter:**

Melt chocolate and butter in a metal bowl set over a saucepan of simmering water, whisking until smooth.

Cool slightly.

Beat together eggs and sugar with an electric mixer until pale yellow, thick, and a ribbon forms when beaters are lifted, about 4 minutes with a standing mixer or 8 minutes with a handheld. Fold one fourth of egg mixture into chocolate mixture to lighten, and then gently fold in remaining egg mixture.

Pour batter into cake pan and rap pan sharply on counter to eliminate air bubbles.

Put cake pan in a hot water bath and place in middle of oven. Bake 45 minutes (top will be set, but a tester will not come out clean).

Remove cake from water bath and cool completely in pan on a rack.

Run a thin knife around edge of cake and chill, covered, at least 4 hours and up to 12.