

FLOURLESS CHOCOLATE CAKE WITH CARAMEL SAUCE

Thanks to Kathy Kelly Hines, BOWA



INGREDIENTS

- 1 cup butter, cut into pieces
 - 1 1/2 cups semisweet chocolate chips
 - 1 1/4 cups sugar
 - 1 cup sifted unsweetened cocoa powder
 - 6 large eggs
- CARAMEL SAUCE:**
- 1 1/2 cups sugar
 - 1/4 cup water
 - 1 1/2 teaspoons fresh lemon juice
 - 1 cup whipping cream
 - 2 tablespoons unsalted butter



PREPARATION

1. Preheat oven to 350 degrees. Butter 10-inch-diameter springform pan. Line bottom with waxed paper.
2. Stir butter and chocolate in heavy large saucepan over low heat until melted.
3. Mix sugar and cocoa in large bowl. Add eggs; whisk until well blended, then whisk in chocolate-butter mixture.
4. Pour batter into prepared pan. Bake until toothpick inserted into center comes out clean, about 45 minutes.
5. Cool cake completely in pan on rack. Run knife around pan sides to loosen cake. Release pan sides. This can be made 1 day ahead. Cover and refrigerate.
6. Cut cake into wedges to serve. If desired, arrange wedges on baking sheet and rewarm in 350-degree oven 10 minutes.

CARAMEL SAUCE

1. Stir sugar, water and lemon juice in heavy medium saucepan over low heat until sugar dissolves.
2. Increase heat; boil without stirring until syrup is deep amber color, about 7 minutes.
3. Remove from heat. Add in cream, mixture will bubble vigorously. Return to low heat; stir until any bits of caramel dissolve.
4. Add butter; whisk until smooth. Can be made 1 day ahead. Cover and chill.