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LARISSA TABORSKI

### FLOURLESS CHOCOLATE CAKE

#### Ingredients:

- 16 - oz bittersweet or semisweet chocolate, coarsely chopped
- 1 - cup unsalted butter, softened
- 3 - tablespoons, Grand Marnier
- 1 - teaspoon vanilla extract
- 7 - large eggs, room temperature
- 1 - cup superfine sugar

#### Preparation:

Preheat oven to 325 degrees, Convection or Convection Bake.

Butter a 9" diameter springform pan and line the bottom with parchment paper.

Stir chocolate, butter, Grand Marnier and vanilla in a large heavy saucepan over low heat until melted and smooth. Set aside and cool to lukewarm.

Using an electric mixer, beat the eggs and sugar until thick and pale, about 6 minutes.

Temper the chocolate with  $\frac{1}{3}$  of the egg mixture, then fold in the remaining egg mixture and transfer to the prepared baking pan.

Bake for 55 - 60 minutes or until the tester comes out with only moist crumbs attached.

### CONVECTION OR CONVECTION BAKE MODE



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