

easily be made completely grain- and gluten-free.

I would bet it's going to become a favorite in your household too...

French Chocolate Cake

Ingredients

7 ounces (200 grams) good semisweet dark chocolate (I use Nestlé in France and Callebaut in Canada)

wee bit more than 3/4 cup (200 grams) unsalted butter

5 eggs (the fresher, the better)

1 soupsoon flour (substitute gluten-free flour if preferred)

1 cup (250 grams) white sugar

If you are even *considering* using margarine, lard, or any other heinous low-fat butter substitute, you don't deserve to be making this cake.

Method:

1. Butter and flour 8-inch (20 cm diameter) cake pan (preferably nonstick).
2. Warm your oven to 375° F (190° C).
3. In the microwave or a double boiler, melt the chocolate and butter together. Mix slowly with a wooden spoon until shiny and without lumps.
4. When melted, add the sugar, and let cool about five minutes.
5. Add eggs to chocolate mixture one by one, stirring with a wooden spoon after each egg addition.
6. Add spoonful of flour, and mix well.
7. Put in cake pan (I have a heart-shaped one I always use for this cake), and bake for 22–30 minutes. The cake should be slightly wobbly in the middle when taken out of the oven.
8. Let cool on rack.