



DESSERT

GLUTEN FREE

Mini Flourless Chocolate Cake

2 tbsp., 2 tsp. Water
3 tbsp., 2 tsp. Sugar, granulated
6 oz. Dark Baking/Melting Chocolate, chopped
5 tbsp. Butter
2 Large Eggs
5 tbsp. Frozen Whipped Topping, thawed
12 Fresh Raspberries

METHOD OF PREPARATION: *For best results, make cakes one day ahead.*

1. Preheat oven to 300°F.
2. Combine the water and sugar then heat until the sugar is dissolved.
3. Carefully melt the chocolate using a double boiler or microwave oven.
4. Pour the melted chocolate into a mixing bowl.
5. Cut the butter into small pieces then add one at a time to the mixing bowl while beating. Add the sugar water and continue beating. Slowly add the eggs one at a time while beating.
6. Scoop about 2 tablespoons of batter into each mini muffin cup. Have a pan larger than the mini muffin pan. Place the mini muffin pan in the larger pan and fill the pan half way up the mini muffin pan with boiling water for a water bath.
7. Bake the cake in the water bath in a 300°F oven for 14-15 minutes. The center will still look wet. Chill the cake overnight in the pan. To unmold, dip the bottom of the cake pan in hot water for 10 seconds and invert onto a serving plate.
8. Drop 1 teaspoon whipped topping on each cake. Top with one raspberry (stem side down) and then add a ¼ inch dollop of whip to the tip of the hat. Keep refrigerated until serving.

SERVES: 12 each

NUTRITION: 130 Calories, 9 g Fat, 6 g Saturated Fat, 0 g Trans Fat, 45 mg Cholesterol, 50 mg Sodium, 7 g Carbohydrate, 0 g Dietary Fiber, 7 g Sugar, 2 g Protein

WEIGHT WATCHER SMARTPOINTS = 6

ALLERGENS: Eggs, Milk