

Three-Tiered Flourless Chocolate Cake Recipe

Ingredients

- 16 ounces high quality, gluten-free semi-sweet chocolate, chopped
- 2 cups butter
- 2 cups cocoa powder
- 3 cups sugar
- 12 eggs, beaten
- 2 tablespoons vanilla

Instructions

1. Melt the chocolate and butter together in the top half of a double boiler. Set aside.
2. Sift the cocoa powder and sugar together in a bowl. Beat in the eggs and vanilla.
3. Gently combine the chocolate mixture with the egg mixture and beat well to combine.
4. Pour the batter into a 10-inch, 8-inch and 6-inch springform pans lined with parchment paper on the bottoms.
5. Bake at 300 degrees for 30 minutes, or until set in the centers.
6. Allow to cool for approximately 20 minutes before removing from the pans.
7. Freeze for a minimum of one hour before decorating.