







# Flourless Chocolate Cake

Disney's Animal Kingdom Lodge

Boma




## Ingredients

-  12 ounces Butter
-  2 1/8 cups (17 ounces) Sugar
-  9 each Eggs
-  12 ounces Semi-sweet Chocolate Morsels
-  1 pound Almond Flour
-  1/2 teaspoon Baking Powder

## Directions

1. Cream butter and sugar together.
2. Slowly add in the eggs.
3. Melt the chocolate morsels and add to mixture.
4. Mix in the flour and baking powder.
5. Grease a 10" square cake pan. Bake at 300 degrees for one hour and ten minutes. Let cool completely before unmolding.
6. Cover with chocolate ganache and serve.

## Ingredients Chocolate Ganache

-  16 ounces Heavy Cream
-  16 ounces Semi-sweet Chocolate Morsels
-  2 tablespoons (1 ounce) Sugar

## Directions

1. Heat heavy cream and sugar to a boil. Remove from stove.
2. Pour in chocolate pieces. Let sit for five minutes before stirring.
3. Cover cake with ganache while still warm.

