

Bistro Chocolate Cake

Recipe courtesy of Valerie Gordon

1¼ cup or 6.75 ounces (61 to 72%) bittersweet chocolate
8 oz. unsalted butter, divided (6 oz. for the cake, 2 oz. for greasing the skillet)
4 oz. strong brewed coffee
1⅓ cups golden brown sugar
⅔ cups white sugar
¼ teaspoon baking soda
1 tsp kosher salt
1¼ cups all-purpose flour
1/3 cup Dutch-processed cocoa powder
3 eggs
4 Tbsp sour cream
2 Tbsp heavy cream
2 tsp vanilla extract

Set the EGG for direct cooking without a convEGGtor at 350°F.

In a Dutch oven, melt the chocolate and butter and combine with the coffee. Remove from the EGG to cool. Add the convEGGtor to the EGG for indirect cooking at 350°F.

In a large bowl, mix the sugars together. In another bowl, combine the leavening, kosher salt, flour and cocoa powder. Add the dry ingredients to the sugars and stir until well mixed.

Add the eggs to a medium bowl, and then add the sour cream and heavy cream. Stir until blended; fold in the cooled chocolate mixture.

Add the wet ingredients to the dry ingredients and whisk until well blended. Pour the batter into a prepared skillet.

Generously grease a 10-inch Cast Iron Skillet with butter. Spread the batter into the skillet, add to the EGG and bake for 40 minutes.



Remove the cake from heat and let cool. Invert the cake onto a serving plate and serve topped with whipped cream.

