

Gluten-Free Decadent Chocolate Cake

Contributed by Annie Wegner LeFort, pastry chef at Sheridan's

Makes 6 small cakes

Preheat oven to 350°

1 lb. semi-sweet chocolate chips
1/2 cup granulated sugar
3/4 cup very hot coffee
1/2 lb. unsalted butter, room temp., cut into pieces
2 T. cocoa powder
8 large eggs, room temp.
1 T. gluten -free vanilla extract

1. Grease mini springform pans.
2. Put chocolate in the bowl of a food processor and pulse until broken into small bits. Add the sugar, pulse until the chocolate and sugar turn into a sandy grain.
3. Add the hot coffee and pulse until chocolate is melted. Add the butter pieces and cocoa powder and pulse to combine.
4. Add the eggs and vanilla and process until smooth.
5. Pour batter evenly into spring form pans and set on top of a baking sheet, in case of leakage.

Bake at 350° for 30 minutes. Let cool completely before frosting.

Simple Buttercream Frosting

3 oz. butter, room temperature
2 cup powdered sugar, sifted
5 T. milk
1 1/2 t. vanilla extract
1/4 t. salt

Combine all ingredients in the bowl of an electric mixer. Mix at low speed until the powdered sugar is incorporated. Whip at high speed until fluffy.

Can be used immediately to frost cakes. If refrigerating, the frosting can be softened at room temperature or slightly melted before spreading or pouring over cakes.

Garnish with chocolate sauce and chocolate jimmies.