



the culinary creator  
by Chef Varouj

## Gluten-Free Chocolate Cake

Yield: 1-10" cake of 12-14 servings

Prep time: 00:25 minutes

Cooking time: 00:40-45 minutes

### Ingredients:

- Melted butter for brushing the cake pan
- 7.5 ounces (180g) unsweetened chocolate (baker's chocolate)
- 7.5 ounces (180g) dark sweet or semisweet chocolate
- ½ cup and 2 tablespoons water
- 6 ounces (170g) Xylitol
- 9 ounces (255g) butter, room temperature
- 6 whole eggs
- 3 ounces (85g) Xylitol



### Garnish:

- 1 cup (240ml) heavy whipping cream
- 1 tablespoon (15g) Xylitol or to taste
- Shaved chocolate as needed
- Raspberries and few mint leaves (optional)

## Preparation:

1. Brush melted butter over the inside of the cake pan, place parchment/baking paper, set aside
2. Cut chocolates into small pieces
3. Bring water and 6 oz of Xylitol to a boil. Add to the chocolate pieces and stir until melted. Then add butter and stir until it melts as well.
4. Whip eggs with 3 oz Xylitol on medium high speed for 2 minute. Do not over whip.
5. Carefully fold the eggs into the chocolate and incorporate well
6. Fill the prepared pan with the batter and place in a water bath.
7. Bake immediately at 350F (175C) for 40-45 minutes, remove from the water bath, cool and refrigerate overnight (or at least 8 hours)
8. To unmold the cake, heat the outside of the pan by moving it over the gas or electric burner just until the cakes starts to move freely.
9. Invert it over a plate or platter you intend to serve it on, peel the baking paper off.
10. Whip the cream with the Xylitol and decorate by piping whipped cream rosettes, and sprinkling few chocolate shavings, a raspberry and a mint leave per rosette
11. OR, top with chocolate shavings, dust with Powder sugar, few raspberries and mint leaves.
12. Alternatively, place a slice on a dessert plate, top with a dollop of whipped cream, garnish with chocolate shavings, raspberries and mint.



## About Chef Varouj

**Chef Varouj** researches, develops and teaches healthier cooking. Alongside healthcare professionals, he's immersed himself in everything from detoxifying food, gluten free, sugar free and dairy free cooking to name just a few. Chef Varouj's goal is to make your life easier and your meals enjoyable. Chef Varouj offers private and group coaching on healthy meal cooking.

Visit his [www.culinarycreator.com](http://www.culinarycreator.com) to learn more. While there make sure to sign up for his FREE offer – a three-part kitchen demonstration video series that will show you insider secrets to creating healthy, mouthwatering meals quickly and easily.

