

Death by Chocolate with Raspberry Sauce

From Winterborne Restaurant

For Cake:

Ingredients

2/3 pound semisweet baking chocolate (10-1/2 oz)

2/3 pound unsalted butter (2 sticks + 5 T)

2/3 c strong coffee

1 c granulated sugar

6 eggs

1 T vanilla

Pinch of kosher or regular salt

Directions

1. Preheat oven to 375°. Butter a 2" deep, 9" round cake pan. Place a circle of wax paper in the bottom of the pan, butter the paper and set aside.
2. Melt chocolate in the top pan of a double boiler over hot water. Remove from heat; add butter and stir until melted.
3. Combine sugar and sugar in a small saucepan; heat until sugar is melted. Stir coffee mixture into chocolate.
4. Beat together eggs, vanilla and salt; stir into chocolate mixture until well combined.
5. Pour chocolate mixture into prepared pan; bake 40-45 minutes or until cake rises on the sides and a crust forms. Cool and refrigerate overnight.
6. Run a thin-bladed knife around the edges of the pan; warm the bottom of the cake pan by placing it in hot water for 45 seconds to 1 minute.
7. Place a serving plate over the top of cake pan and invert to remove the cake. You may need to tap the pan to loosen the cake. Remove wax paper.

For Raspberry Sauce

Ingredients

1 - 12-ounce package frozen unsweetened raspberries, thawed, with juices

1/2 cup sugar

Directions

1. Puree raspberries with juices and sugar in processor until smooth.
2. Transfer mixture to strainer set over bowl; press on solids to extract as much liquid as possible; discard solids in strainer.

Can be made 2 days ahead. Cover and refrigerate.

Makes about 1-1/2 cups