Flourless Chocolate Orange Cake

Ingredients:

For the cake:

- 7 oz semi-sweet chocolate chips*
- 14 tbsp (1 ¾ sticks) unsalted butter
- 1/2 cup sugar
- 5 eggs
- 1 tbsp vanilla extract
- 3 tbsp cocoa powder
- 1/4 cup Paradise candied orange
- Zest of 1/2 orange

For the ganache:

- 1/3 cup heavy cream
- 2/3 cup semi-sweet chocolate chips

Additional orange zest, to top

- 7 oz of chocolate chips is about 1 cup plus 2 tbsp

Directions:

1. Make the Cake: Preheat the oven to 375°F. Grease a 9-inch spring form cake pan.

2. In the bowl of a double boiler, melt the dark chocolate. Once it is almost completely melted add the butter and sugar. Once the mixture is blended, transfer to a larger bowl and let sit for a couple minutes. Whip in the eggs, vanilla, and flour. Transfer to the cake pan. Bake for about 35-40 minutes, or until the cake is puffy and the middle is only slightly jiggly.

3. Make the Ganache: Once cake is cooled, make the ganache. Place the cream in a heat-proof cup. Place in the microwave in 15 second increments, until cream is about to boil. Add the chocolate chips and let sit for one minute. Then, stir until the chocolate completely melts into the cream. Allow the ganache to cool for 10 minutes, then pour onto the cake. Spread evenly with a spatula. Sprinkle the orange zest on top to decorate.

A recipe from Jackie Guzman of https://jackiesdelights.net/