

## Bittersweet Chocolate Cake

3 Tbs. cake flour
1Tbs. Dutch process cocoa powder
2 tsp. instant espresso powder
5 oz. bitt ersweet chocolate, chopped int o chunks
6 Tbs. (3/4 stick) unsalted butter, cut into small
cubes, at room temperature


4 eggs, separated
1/2 cup superfine sugar
1tsp. vanilla extract
For the whipped cream topping:
1cup heavy cream
2 Tbs. sour cream
2 Tbs. confectioners' sugar
1 Tbs. finely grated orange zest
1tsp. vanilla extract
Confectioners' sugar for dusting
Position a rack in the center of an oven and preheat to $350^{\circ} \mathrm{F}$. Butter and flour an 8 -inch springform pan with 2 -inch sides.

In a bowl, sift together the flour, cocoa and espresso powder. Set aside.
Place the chocolate in a heat proof bowl and set over but not touching barely simmering water in a saucepan. Melt the chocolate, stirring occasionally. Remove the bowl from the heat and stir in the butter, a little at a time, until blended. Let cool slightly.

In a large bowl, combine the egg yolks and superfine sugar. Using an elect ric mixer set on medium speed, beat until creamy, 3 to 4 minutes. Beat in the chocolate mixt ure until blended. Fold in the flour mixt ure and then the vanilla.

In anot her large bowl, beat the egg whites until soft peaks form. Stir one-fourth of the whites int o the batter, then fold in the remaining whites just until incorporated.

Pour the batter into the prepared pan and level the top. Bake until the top is risen and crusty and a toot hpick inserted into the center comes out almost clean, 30 to 35 minutes. The center should be soft and moist. Transfer the panto a wire rack and cool for 10 to 15 minutes. The top will fall a bit. Remove the pan sides, loosen the cake's edges with a knife, and slide the warm cake onto a serving plate.

To make the whipped cream topping, in a bowl, whisk toget her the cream and sour cream unt il slightly thickened. Whisk in the confect ioners' sugar, orange zest and vanilla unt il soft peaks form.

Dust the warm cake with confect ioners' sugar. Cut into slices and top with whipped cream. Serves 6 to 8 .

