

Chocolate Genoise

Ingredients		
Bittersweet Chocolate		8 ounces
Boiling Water	1 cup	8 ounces
Whole Eggs	8 each	16 ounces
Granulated Sugar	1 cup	8 ounces
All-Purpose Flour	1 ½ cup	5 ¼ ounces

1. In a pot, bring the chocolate and water to a boil over medium-low heat stirring constantly. Simmer, stirring, for about 5 minutes or until the chocolate thickens to a pudding-like consistency. Allow to cool to room temperature completely.
2. In an electric mixer fitted with the whisk attached, whip the sugar and eggs for about 5 minutes or until it triples in volume.
3. Whip in the flour into the egg mixture into two parts. Then whip in the chocolate mixture until it is fully incorporated.*
4. Pour the batter into two prepared 9" cake pans and bake at 350 degrees F for about 30-35 minutes or until the cakes test done.
5. Take the cakes out of the oven and cool in the pans for about 10 minutes. Remove the cakes from the pans and allow to cool completely on wire racks.

Cake lasts wrapped in plastic at room temperature for 2 days, 5 days refrigerated, or frozen for 2 months.

*The original recipe suggests folding in the flour and chocolate but I found that the flour gets chunky in the final product. Whipping it in carefully should work perfectly fine.