

[Flourless Chocolate Cake](#)

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If there is anything I love better than a new recipe, it's a new, exciting baking tool to use to create that recipe. What is it about getting a brand new "toy" for the kitchen that gets us all excited and ready to bake the day away?

So what exciting new tool are we talking about today? What all new baking toy did we take for a test drive in the Honeyville Kitchen? That would have to be the all new [USA Pan Springform Pan!](#)



Let me tell you, this thing is everything you want in a high-end cake pan. Sturdy, durable, and with that impressive Americoat non-stick coating, this pan has all the qualities we've grown to love in a USA Pan.



With a heavy duty bottom pan and side wall that latches on and off with ease, you can bake up the perfect cheesecake, stuffed pizza, coffee cake, or any other creative creation you can think of.



The bottom and side wall separate with ease for baking and cleanup, and the look and feel of this pan gives off a high quality, professional presence you can't find anywhere else. This is definitely a pan you want in your kitchen!

Today, we baked up the perfect, gluten-free, flourless cake, that is sure to make your knees weak and your mouth water with excitement. Thanks to the USA Pan Springform Pan, the cake came out perfect. And what's better than a dessert that is easy to bake and delicious to enjoy? Grab your apron and USA Pan Springform Pan, it's time to bake up some Flourless Chocolate Cake!

Ingredients:

- 1 cup [Honeyville Baker's Cocoa](#)
- 1 1/2 cups [Coconut Sugar](#) or granulated sugar
- 8 Eggs or Powdered eggs reconstituted per directions
- 1/2 cup [Coconut Oil](#) or Vegetable oil
- 2 tsp Vanilla
- 1/2 tsp Salt

Directions: Preheat oven to 325 degrees.



In a large bowl, combine baker's cocoa, coconut sugar, eggs, coconut oil, vanilla, and salt, and, using an electric hand mixer, whisk together until a smooth batter forms.



Pour batter into your [USA Pan Springform Pan](#).



Bake at 325 degrees for 35 minutes.



Remove and allow to cool for 15 minutes before unlatching the side walls. Once cake is cool, run a rubber spatula between the cake and the side walls, just to make sure it isn't stuck to the sides, then unlatch and remove. Gently slide cake onto your serving platter, slice, and enjoy!



This cake bakes up to complete perfection. With a texture similar to cheesecake, it's soft, sponge-like, and absolutely delicious. The coconut sugar gives it the right amount of sweetness without going over-the-top, and the baker's cocoa gives you the perfect amount of dark chocolate goodness! Best of all, this dish is completely gluten-free! And, of course, the Springform Pan baked this cake perfectly without any troubles.



Sometimes the tools are just as exciting as the dish, and this flourless cake, baked with our all new Springform pan, is the perfect example of that!