

# Flourless Chocolate Cake with Tahoe Flow Cookie Dough™ Ice Cream



## Ingredients:

16 ounces (1 pound) of semisweet chocolate, chopped  
½ cup (1 stick) plus 2 tablespoons of unsalted butter  
5 large eggs  
1 Pint of Tahoe Creamery Tahoe Flow Cookie Dough Ice Cream

## Directions:

1. Preheat oven to 375°F
2. Put Chocolate and butter in a heat proof bowl and set over a pan of simmering water and melt, stirring often (the bottom of the bowl should not touch the water).
3. While the chocolate and butter mixture is cooling, butter your pan and line with parchment then butter the parchment.
4. Separate the egg yolks from the egg whites and put into two separate medium bowls.
5. Whip the egg whites in a medium bowl until stiff peaks are formed (do not over-whip or the cake will be dry).
6. With the same beater, beat the egg yolks together.
7. Add the egg yolks to the cold chocolate and butter mixture
8. Fold in 1/3 of the egg whites into the chocolate and butter mixture and follow with remaining 2/3rds Fold until no white remains without deflating the batter.
9. Pour batter into prepared pan, the batter should fill the pan ¾ of the way full, and bake at 375°F
10. Bake for 25 minutes until the top of the cake looks like a brownie. A cake tester will appear wet. If you have an instant read thermometer it should read 140°F.
11. Cool Cake on a rack for about 10 minutes and then unmold.
12. While the cake is cooling, take out a pint of Tahoe Creamery Tahoe Flow Cookie Dough™ Ice Cream and let it soften.
13. Once the cake is cool enough to take out of the mold put Tahoe Creamery Tahoe Flow Cookie Dough™ Ice Cream on top of it. Note, if the cake is still warm that is fine.