



Nick Malgieri's Chocolate Bourbon Cake

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BAH Note: Not only did Nick share his baking talents with us in person, but he's given us permission to share one of his unpublished recipes with you. How does Chocolate Bourbon Cake sound? I tasted this cake and it is heaven on a plate. Moist, but dense and richly chocolate, it lulls you into its web. And then it wraps you with a bourbony hug. You could omit the bourbon, but I can't imagine why you'd want to. I asked Nick whether the cake required a water bath in order to achieve its silky texture and you could have knocked me over with a feather when he said no. Don't believe me? Try it for yourself.

Nick says, "The sweet, mellow flavor of Bourbon has a great affinity for chocolate. Serve this unadorned cake with a little unsweetened whipped cream." I could not agree more.

Makes one 8-inch cake, 8 to 10 servings

- 2 sticks (8 ounces) unsalted butter, cut into 12 pieces
 - 8 ounces bittersweet chocolate (70%), cut into 1/4-inch pieces
 - 1/2 cup granulated sugar
 - 1/2 cup all-purpose flour (spoon flour into dry-measure cup and level off)
 - Pinch of salt
 - 5 large eggs
 - 3 tablespoons best-quality Bourbon
 - 1/2 cup dark brown sugar, firmly packed
 - One 8-inch round 2-inch deep pan, buttered, bottom lined with a disk of buttered parchment.
1. Set a rack in the upper third of the oven and preheat to 350 degrees.
 2. Melt butter in a saucepan over medium heat, allowing it to sizzle and get really hot. Remove from heat, add chocolate and whisk smooth.
 3. In a bowl, whisk the granulated sugar, flour, and salt together; add all the eggs and Bourbon. Whisk together smoothly.
 4. Stir the brown sugar into the butter and chocolate mixture and stir into the batter.
 5. Pour the batter into the prepared pan and smooth the top. Bake the cake until the center is still soft, but no longer liquid, 25 to 35 minutes.
 6. Cool the cake on a rack.
 7. To serve the cake, invert to a platter and remove the pan and paper. Cover loosely with plastic wrap if not serving immediately.