

Chocolate Peppermint Soufflé Cake

1/2 tsp natural peppermint extract	1/3 cup plus 3 tbs sugar
1 cup unsalted butter	1 tbs all purpose flour
7oz high quality 60% chocolate	1 tsp kosher or sea salt
5 eggs, room temperature, separated	2 tbs cocoa powder



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Preheat oven to 350. In a small pot, add the butter and peppermint extract, stir over medium heat until the butter has melted, don't allow to boil. Remove from heat.

In the top of a double broiler (or a metal bowl set over a pan of simmering water) add the chocolate and the peppermint butter. Stir over medium-low heat until the chocolate is melted and combined with the butter. Remove from heat and set aside to cool slightly.

In the bowl of a stand mixer, add the egg yolks and 1/3 cup of sugar. Mix on high until well combined and light and frothy. Turn off the mixer, and add the flour, salt and the cocoa powder. Mix until just combined. Add the chocolate mixture and beat again until the chocolate is incorporated into the egg yolk mixture.

In a separate bowl, add the egg whites and 1 tbs sugar. Beat with an electric mixer on high until soft peaks form. Add the remaining two tbs sugar and beat again until shiny and stiff peaks form. Remove bowl of the stand mixer that contains the chocolate batter. Put one third of the egg whites into the chocolate batter, and gently stir until barely combined. Add half the remaining egg whites and stir again. Add the remaining egg whites and stir until just combined.

Line the bottom of a 9 inch spring form pan with a round of parchment paper. Spray the sides with butter flavored cooking spray. Pour the batter into the spring form pan in one even layer. Bake at 350 for 35 minutes or until the top is dry and slightly cracked. Allow to cool for at least 15 minutes, the top will deflate slightly. Remove from the spring form pan, allow to cool to room temperature. Serve the cake topped with whipped cream.

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