

COMMENT

Saying goodbye with chocolate cake

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What's Cookin

We've got a friend in the photo with Gerry and I today: Cynthia Gamble. Cynthia just retired from The Independent Free Press on Friday, April 29. Cynthia has been the lucky one to be on the receiving end of all the recipes, photos and stories that Gerry and I have sent to the paper for years. We've been writing the column for 17+ years, and neither of us can quite remember whether Cynthia has been our contact for the entire time or not but needless to say, she's been keeping us sorted out for a very long time. From the quiet application of spell check on our stories to the subtle emails that read like this "ah, Lori, I don't seem to have a column from you yet and we're going to print tomorrow - are you alive and well? Are you sending a column?" to the gentle reminder that we've already done a recipe for corned beef hash before - could we please send a different recipe, Cynthia has been a great help! From the

beginning when we realized her program could not read my numerical measurements (so they would have to be written out in text) to our disastrous computer crash, to Ted Brown dropping the cake that was meant for the photo; Cynthia never appeared freaked out - even if we were.

So thank you Cynthia for all your help - both Gerry and I hope you enjoy your retirement. We'll miss you.

The cake today is one that Gerry baked for Cynthia. It is gluten-free, since that's how Cynthia eats. Hope the rest of you enjoy it too!

And instead of our usual tag line - this one's for Cynthia: Yep, Cynthia, the column is on its way - I swear - just five more minutes and it'll be there.

Flourless Chocolate Cake with Mint and Orange

INGREDIENTS

- One half pound semi-sweet or bitter sweet chocolate
- One half pound unsalted butter
- One quarter cup granulated sugar
- 4 eggs
- One half cup half and half cream
- One half tsp. vanilla extract
- One quarter tsp. salt
- 4 sprigs fresh mint
- 2 oranges - segmented

CHOCOLATE GANACHE

- Three quarters cup of 35% cream
- 1 cup chopped semi-sweet or bittersweet chocolate

METHOD

1. Preheat oven to 300F (do not use convection fan).
2. Melt butter in a large stainless steel bowl over a hot water bath or in a double boiler. As soon as butter has melted, add chocolate. Scrape bottom



and sides of the bowl often with a heat resistant spatula to keep chocolate from burning.

3. Bring half and half cream to a simmer and turn off, add vanilla extract, sugar and salt.

4. Temper hot cream into chocolate mixture and mix until smooth. Repeat with eggs.

5. Transfer to a parchment lined 8" x 8" baking dish and bake 25-40 minutes, until firm. Test with a toothpick, it should come out clean.

To make ganache, heat cream until not quite boiling. Turn heat off. Add chocolate. Allow chocolate to melt into the hot cream. Once melted stir vigorously, until smooth. Allow ganache to cool. Spread on cool cake as you would icing.

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