



BLACKSTONE  
COUNTRY CLUB

Mexican Flourless Chocolate Cake with Roasted Berries

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**Cake:**

4 oz	Bittersweet Chocolate
1 stick	Unsalted Butter
¾ cup	Sugar Granulated
3	Eggs, Large
½ cup	Cocoa Powder, Unsweetened
1 tbs	Chipotle Adobo Juice

**Roasted Berries:**

1 pint	Blackberries
1 pint	Raspberries
1 pint	Strawberries
1 pint	Blueberries
1 tbs	Cinnamon Ground
¼ Cup	Brown Sugar
½ tsp	cardamom, ground
2 tsp	Vanilla Extract

**Housemade Marshmallow:**

4 Envelopes	Unflavored Gelatin
3 Cups	Sugar Granulated
1 ¼ Cups	Light Corn Syrup
¼ tsp.	Salt
2 tsp.	Vanilla Extract
1 ½ Cups	Powder Sugar

**Graham Cracker Dust:**

1 package	Graham Crackers
2 tbs.	Cinnamon
1 tsp	Chili Powder
2 tbs	Sugar

In a small bowl combine chocolate & butter and place over a double boiler. Separate the egg yolks from the whites and add the yolks and chipotle to the chocolate mixture and mix well. In another bowl whip egg whites until foamy peaks form and slowly add the sugar & salt to the whites. Whip until medium peaks form and add vanilla and now fold whites into chocolate mixture. Pre-heat oven to 325 degrees. Place batter into cake pan and bake for 20 minutes or until a toothpick comes out clean from the center of the cake. Remove cake from oven and allow to cool.



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For berry sauce, in a mixing bowl combine all berries, spices and vanilla toss to coat evenly and bake for 20 minutes at 400 degrees remove from oven and allow to cool.

For cracker dust, combine all ingredients in a food processor and pulse until crackers look like dust.

For marshmallow, bloom gelatin in cold water, in another bowl combine cornstarch and powder sugar. In a another bowl boil corn syrup to 240 degrees. Take bloomed gelatin and add to mixer with a whisk attachment then while mixing slowly add corn syrup to gelatin. Once all syrup has been added mix on high until firm peaks form. Take a pan and cover completely with cornstarch and powder sugar mixture, add marshmallow to pan and spread out evenly and dust with powder sugar mixture. Leave out at room temperature until set about 2 hours.

To combine, cut a wedge out of the cake and cut a square out of the marshmallow. Place marshmallow on top of the cake and torch marshmallow with a blow torch until lightly browned. Top marshmallow with roasted berry sauce and then finish by dusting the plate with the graham cracker dust. Serve at room temperature.

\*For information about Blackstone Country Club membership, visit [www.blackstonecountryclub.com](http://www.blackstonecountryclub.com) or contact 623-707-8700 or [honey@blackstoneccaz.com](mailto:honey@blackstoneccaz.com).