

The logo consists of the lowercase letters 'gff' in a bold, black, sans-serif font, centered within a bright yellow circle. The background of the entire page is white with scattered light blue snowflake graphics of various sizes.

**gff**

# CHURCH WORKS

## Holiday Recipes



### Flourless Chocolate cake

JON ROLLINS

#### Ingredients

4 OZ BITTERSWEET CHOCOLATE CHIPS

1/2 CUP UNSALTED BUTTER

3/4 CUP SUGAR

3 EGGS

1/2 CUP UNSWEETENED COCOA  
POWDER

#### Directions

- PREHEAT OVEN TO 375 DEGREES
- GREASE 9-INCH BAKING PAN WITH ANY NON-STICK SPRAY OR BUTTER
- IN A DOUBLE-BOILER, MELT CHOCOLATE AND BUTTER, STIRRING UNTIL SMOOTH
- REMOVE BOWL CHOCOLATE FROM HEAT WHISK IN SUGAR UNTIL COMBINED, THEN ADD EGGS ONE AT A TIME
- SIFT COCOA POWDER OVER MIXTURE AND WHISK TO COMBINE.
- POUR BATTER INTO BAKING PAN AND BAKE 25 MINUTES OR UNTIL TOP HAS FORMED INTO THIN CURST
- COOL CAKE ON WIRE RACK, 5-10MINUTES, THEN INVERT ON TO SERVING PLATE.
- GARNISH WITH COCOA POWDER AND/OR POWDERED SUGAR