



Total Time: **1 hour 10 minutes**

Prep Time: **20 minutes**

Cook Time: **50 minutes**

ingredients (Servings: 16)

8 ounces bittersweet chocolate (not unsweetened), chopped into small pieces

1 cup (2 sticks) unsalted butter

1 1/2 cups sugar

6 large eggs (whole), room temperature

1 cup unsweetened cocoa powder

30 marshmallows

directions

step 1: Place rack in the middle of the oven and preheat oven to 375 degrees F. Butter a 10-inch round springform pan. Line the bottom of the pan with a round piece of wax paper, and butter the paper.

step 2: In a double boiler (or metal bowl set over a saucepan of barely simmering water), melt the chocolate with the butter, stirring until smooth.

step 3: Remove the top of the double boiler (or the metal bowl) from the heat and whisk the sugar into the chocolate mixture. Add the eggs one at a time and whisk well after adding each egg.

step 4: Sift 1/2 cup of the cocoa powder over the chocolate mixture from step 3, and whisk until just combined. Repeat with the remaining 1/2 cup cocoa powder. Pour the batter into the springform pan and bake on the middle rack of the oven for 35–40 minutes, or until the top has formed a thin crust and a wooden pick inserted into the cake comes out with moist crumbs.

step 5: Cool the cake in the pan on a cooling rack for 10 minutes (cake will deflate slightly). Then remove the springform sides, leaving the cake on the bottom of the pan.

step 6: Place the cake (still on its springform base) on a sheet pan or cookie

sheet. Top the cake with marshmallows while it is still warm, leaving one inch free around the edge. Return cake on cookie sheet back in oven and bake at 375 degree F for 5–10 minutes, or until the marshmallows are golden brown. Remove from oven and place on a cooling rack until completely cooled, about 1 hour.

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