

Swedish Sticky Chocolate Cake

Ingredients

| | | |
|----|--------|------------------------------------------------------|
| 1½ | sticks | salted butter, cut into 12 pieces (12 tablespoons) |
| ½ | C | unsweetened cocoa powder, plus more to serve |
| 1¼ | C | brown sugar, packed |
| 4 | large | eggs |
| ¼ | t | salt |
| ¾ | C | all-purpose flour |
| ½ | C | good-quality chocolate chips, preferably bittersweet |

Directions

1. Heat the oven to 325°F. Mist a 9-inch springform pan with cooking spray and line the bottom with kitchen parchment.
2. In a medium saucepan, cook the butter, stirring, until the milk solids at the bottom are browned.
3. Whisk in the cocoa and sugar; transfer to a medium bowl and cool. One at a time, whisk in the eggs, followed by the salt. Whisk in the flour, then stir in the chocolate chips.
4. Spread evenly in the prepared pan.
5. Bake until the edges spring back when lightly pressed, 30 to 35 minutes. Cool in the pan for 30 minutes, then remove the pan sides.
6. Serve dusted with cocoa..