Chocolate Almond Cake

Ingredients:

200g dark choc buttons
150 g unsalted butter, chopped
6 eggs, separated
½ cup caster sugar
½ cup strong black coffee
1 Tblsp. Vanilla sugar (available at W&P)
200 g Almond meal

Method:

Preheat oven to 180°C. Grease and line a deep 20 cm round cake tin with baking paper. Combine chocolate and butter in a small pan and stir over low heat until chocolate is melted and mixture is smooth. Remove from heat, and cool to lukewarm.

Beat egg yolk and sugar in a medium bowl with an electric mixer until light, creamy and pale in colour. Gradually add the chocolate mixture and coffee; mixing until combined. Beat egg white in an electric mixer using a large clean dry bowl and beaters. Beat until soft peaks form, then add the vanilla sugar and beat until the sugar dissolves.

Using a large metal spoon fold egg whites and almond meal through chocolate mixture.

Pour into a prepared tin and bake for 40-45 minutes.

Leave in tin for 5 minutes before turning onto wire rack to cool.

Decorate with Chocolate Ganache or if you want to keep with the healthy theme try a mixture of Avocado, Cacao & Rapadura/Honey/Maple Syrup – a delicious and healthy icing safe for everybody!