

Flourless Chocolate Cake

As served by Sarah at a High Aspirations event

INGREDIENTS

250g (1 & 3/4C) almonds

250g dark chocolate

150g (1C) rapadura sugar

200g butter (softened)

6 eggs

1 Tbsp baking powder

1 Tbsp cocoa (or try raw cacao!)

Grease a 24cm round cake tin and line with baking paper.

Preheat oven to 160 degrees Celsius (fan-forced).

METHOD

Grind the almonds to a flour in a food processor.

Grate the dark chocolate.

Mix the sugar, butter, eggs, baking powder and cocoa and beat for two minutes.

Add the almond flour and chocolate to the mixture and beat for another two minutes.

Pour into the prepared tin and bake for approximately one hour.

