

FLOURLESS CHOCOLATE CAKE

FREEZER
FRIENDLY

GLUTEN
FREE

VEGETARIAN



 **Serves** 10-12
(22cm cake)

 **Prep Time**
15 mins

 **Cook Time** 40-45
minutes

 **A Little More
Effort**

INGREDIENTS

- 150 g butter
- $\frac{3}{4}$ cup cocoa
- 4 eggs (size 7), separated
- 1 $\frac{1}{4}$ cups caster sugar
- 1 tsp vanilla extract
- 1 cup ground almonds
- 1 tsp baking powder

METHOD

1. Preheat oven to 160°C (fan assisted). Grease and line the base of a 22cm cake tin with baking paper.
2. Melt butter and stir in sifted cocoa until smooth. Set aside to cool.
3. Beat the egg yolks, sugar and vanilla until thick and pale. Mix in cocoa mixture, ground almonds and baking powder.
4. In a separate bowl whisk egg whites until soft peaks form. Carefully fold half of the

egg whites into the cake mix. The mixture will be quite thick at this stage. Fold in remaining egg whites.

5. Pour into the prepared cake tin. Bake for 40-45 minutes. The cake will pull away from the sides of the tin, but will still be soft when lightly touched in the centre when cooked. Cool in the tin before removing. When cold dust with icing sugar before serving. Serve with whipped cream or yoghurt and fresh berries if wished.

TIPS

- To make this recipe gluten free use gluten free cocoa and baking powder.
- To freeze: wrap cake in cling film or foil before freezing. Can be frozen for up to 1 month. Thaw before eating.

SWITCH IT UP

- Carefully fold in ½ cup dark chocolate chips with the remaining beaten egg whites - being careful not to overmix.
- Serve the cake sliced with fresh or frozen and thawed raspberries and lightly whipped cream. Alternatively make a raspberry coulis and pour a little over the slice with a dollop of natural yoghurt or ice cream – check out the recipe below:

** This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*