

# Chocolate Almond Torte

A dense and intensely chocolatey cake using ground almonds instead of flour. It's therefore gluten free, though if you have coeliac disease you will still need to check that you used almonds that are labelled as gluten free. Very good with whipped cream or vanilla ice cream. Makes an 8-9" round cake.

## Ingredients

200 g plain chocolate, roughly chopped  
200 g unsalted butter, chopped  
4 large eggs, separated  
1½ tbsp brandy  
200 g caster sugar  
100 ground almonds  
¼ tsp salt  
cocoa powder, for dusting



1. Preheat oven to 160C/Gas mk 3. Grease the bottom and sides of an 8 or 9-inch springform tin. Wrap the outside bottom and sides of the pan in foil to prevent leaks.
2. Place chocolate and butter in a medium heat-proof bowl and microwave in 30-second increments, stirring between each, until melted. Alternatively, set the bowl over a saucepan of simmering water, making sure the water doesn't touch the bowl, and stir occasionally until melted. Set aside.
3. Whisk egg whites with 100g of the sugar on high speed till thick, shiny, soft peaks form.
4. In a large bowl, whisk egg yolks and 100g of sugar together until pale and thick. Stir in the chocolate mixture, brandy, almonds, and salt.
5. Using a spatula, fold one-third of egg white mixture into chocolate mixture until mixed. Fold in remaining mixture in 2 additions until combined.
6. Pour the batter into the prepared cake pan and smooth the top. Bake for 45 minutes or until a toothpick inserted into the centre comes out with moist crumbs. The cake should be set on the sides but still wobbly in the centre. Allow to cool on a wire rack, then refrigerate for at least 4 hours until completely set.
7. Sift cocoa powder over cake before serving. Serve chilled or at room temperature.
8. The cake will keep, well wrapped, in the refrigerator for 4 days. It also freezes well.