

# Garden Get Together

## Gluten-Free Chocolate Cake Recipe



### INGREDIENTS

200g dark chocolate (70-75% solids)

130g soft unsalted butter

6 eggs (with the yolks & whites separated)

200g caster sugar

150g ground almonds

Preheat your oven to 180C & line with baking paper or butter your 23cm cake tin

Melt all of the chocolate and butter together using a bain-marie or in short blasts in the microwave

Beat the egg yolks together with the sugar using a hand mixer until pale and fluffy  
[or a whisk it will just take a bit longer]

Then beat with your hand mixer or whisk the egg whites with a pinch of salt until soft peaks form

Mix the yolk and sugar mixture with the melted chocolate and add the ground almonds

Gently fold in the egg whites until smooth and cook in the oven for around 30-45 minutes, depending on how gooey you want it.

Can be served warm, or with fresh berries and cream



Hammersley Homes

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Week