

## FLOURLESS CHOCOLATE ALMOND CAKE

## **INGREDIENTS:**

4 1/2 ounces (125 grams) 80% dark chocolate, roughly chopped 1/2 cup plus 1 tablespoon (125 grams) unsalted butter, cubed 1/2 cup (100 grams) granulated sugar 1 cup (120 grams) almond flour 3 large eggs, separated 1 teaspoon LorAnn Pure Vanilla Extract 1 teaspoon LorAnn Almond Bakery Emulsion



## **DIRECTIONS:**

- 1. Preheat the oven to 325° F. Grease, flour and line an 8-inch round cake pan.
- 2. In a glass mixing bowl add the chocolate & place over a double boiler over low heat. Once the chocolate is melted, remove from heat and stir in the butter until well blended.
- 3. Whisk in the sugar and almond flour. Let cool slightly.
- 4. Whisk in the egg yolks followed by the vanilla extract and Almond Bakery Emulsion.
- 5. In a separate mixing bowl whisk the egg whites to soft peaks. Gently fold the egg whites into the cake batter.
- 6. Transfer batter to prepared cake pan and smooth the top using an offset spatula. Bake for 40 minutes, until the edges have set but the center remains moist.
- 7. Let cool completely before removing from the pan. Dust with powdered sugar and serve!



