

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!

Share your creations with us on social media!
#lorannoils @lorannoils



LORANNOILS.COM

