



## **Chocolate almond cake (gluten free)**

Recipe from Megan Layton

### **Ingredients**

- 375g dark chocolate
- 375g butter
- 250g caster sugar
- 250g ground almonds
- 4-5 large eggs

### **Method**

1. Preheat the oven to 120 C. Grease and line a cake tin (lining is important).
2. Melt together the chocolate and butter in a large heavy based saucepan or double saucepan, over the lowest heat until melted, stirring occasionally.
3. Once melted and combined, stir in sugar and eggs and then add almonds.
4. Pour the mixture into cake tin and bake for 4.5 to 5.5 hours (check around 4 hours). It should be moderately firm but not hard on top. Allow to cool completely in the tin before removing.