

# Torta Caprese

aka Chocolate and Almond Cake

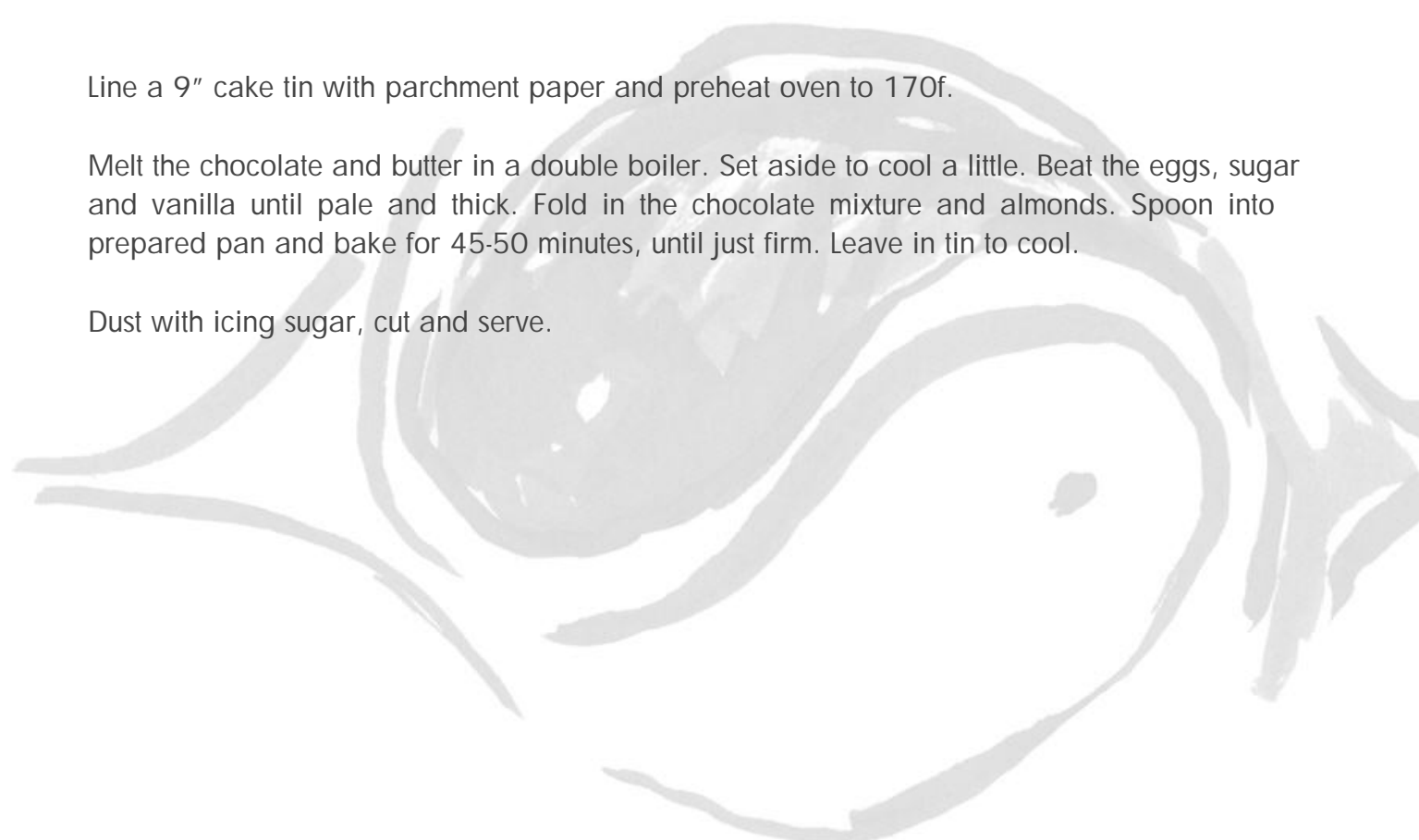
Simple to make, gluten free, light and melt in the mouth delicious. Voted 'Best Chocolate Cake' ever by our resident choco-holic! Enough said.

7oz/200g dark chocolate  
7oz/200g butter  
4 medium eggs  
6oz/170g/¾ cup white sugar  
1 tsp vanilla extract  
6oz/170g/ 2 cups ground almonds  
Icing sugar for dusting

Line a 9" cake tin with parchment paper and preheat oven to 170f.

Melt the chocolate and butter in a double boiler. Set aside to cool a little. Beat the eggs, sugar and vanilla until pale and thick. Fold in the chocolate mixture and almonds. Spoon into prepared pan and bake for 45-50 minutes, until just firm. Leave in tin to cool.

Dust with icing sugar, cut and serve.



Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.



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