



TORTA CAPRESE (FLOURLESS ALMOND CAKE)

🕒 20 min. ⌚ 2 hrs. 🌱 easy ➡ Complete recipe (12 slices)

INGREDIENTS

Cake

150 g butter, room temperature, plus extra for greasing
 250 g dark chocolate, broken into pieces
 250 g almonds
 250 g raw sugar
 6 eggs
 1 tbsp baking powder
 1 tbsp cocoa powder
 50 g Amaretto® liqueur (optional)

Chocolate ganache

100 g dark chocolate, broken into pieces
 80 g pouring (whipping) cream
 fresh berries, for garnishing (optional)

USEFUL ITEMS

baking paper, springform cake tin (24 cm), bowl, wooden skewer, wire rack, serving plate

Preparation

Cake

1. Preheat oven to 180°C. Lightly grease and line a springform cake tin (24 cm) and set aside.
2. Place dark chocolate into mixing bowl and grate **10 sec/speed 9**. Transfer into a bowl and set aside.
3. Place almonds into mixing bowl and chop **6 sec/speed 6**. Transfer into the bowl with the chocolate and set aside.
4. Place raw sugar, butter, eggs, baking powder, cocoa powder and Amaretto® liqueur (optional) into mixing bowl and mix **20 sec/speed 7**.
5. Add reserved chocolate and almond mixture and combine **30 sec/speed 6**.
6. Transfer mixture into prepared tin. Bake in centre of the oven for 1 hour (180°C) or until a wooden skewer inserted into the centre of the cake comes out clean. Allow to cool in tin for 30 minutes then transfer to a wire rack to cool completely. Clean and dry mixing bowl.

Chocolate ganache

7. Place dark chocolate into mixing bowl and grate **10 sec/speed 8**. Scrape down sides of mixing bowl with spatula.
8. Add pouring (whipping) cream and melt **2-3 min/50°C/speed 3**.
9. Place cooled cake onto serving plate. Spread ganache over the top of cake, allowing it to run over the sides. Garnish with fresh berries (optional) and serve immediately.

TIPS

- To ensure this recipe is gluten free check the label of your baking powder or make your own (you can find the recipe on Cookidoo®), using the recipe on this recipe chip. Some commercial brands may contain traces of wheat or gluten.
- You can reduce the sugar in this recipe to 150 g if desired.

VARIATION

- **Flourless nut cake:** substitute almonds with any nuts of choice (e.g. hazelnuts, macadamia nuts) and proceed as per recipe.