

### **Dark Chocolate Torte**

1tbsp ground almonds – plus extra for dusting the stone/cake tin  
300g dark chocolate (min 70%)  
275g caster sugar  
165g unsalted butter  
5 large eggs  
Icing sugar or gold dust to finish

- 1 Preheat oven 180/gas 4. Brush or rub the stone/cake tin with a little melted butter and then dust with ground almonds – shake off any excess
- 2 Melt chocolate, butter and sugar together. In another bowl whisk eggs with ground almonds
- 3 Fold eggs into chocolate mixture and stir well until mixed and thickening.
- 4 Pour into a lined stone/baking tin and bake 35-40mins
- 5 Leave to cool, when ready to serve brush with gold dust or icing sugar