



CHOCOLATE CAKE

Makes 10 servings.

Gluten free, light, airy and delicious, this cake is easy to make and especially good for Passover. You can make it even tastier by serving it with berries or sorbet.

INGREDIENTS

- 7 ounces imported semi-sweet chocolate, broken into small pieces
- 6 eggs at room temperature (See Note)
- ½ cup scant measure sugar
- ¾ generous cup blanched almond flour

PREPARATION

1. Preheat the oven to 350F.
2. Line a 9x2½ inch spring form pan with parchment paper.
3. Place the chocolate in the top of a double boiler. Cover and set over simmering water, stir from time to time, until chocolate is melted. Remove the top and let cool a bit.
4. Beat egg yolks at medium speed, adding sugar gradually until pale and thick, about 5 minutes.
5. With a rubber spatula add the chocolate and almond flour. Combine well.
6. Beat the egg whites at high speed until stiff.
7. With a large rubber spatula fold half of the egg whites into the chocolate mixture, then reverse the process, pouring the mixture over the egg whites.
8. Gradually fold the two together making a motion like a figure eight until well combined.

9. Pour the batter into the pan and smooth the top. Bake for about 25 minutes. A cake tester or toothpick inserted in the center should come out dry.
10. Cool on a wire rack.

NOTE

It is easier to separate the eggs straight from the refrigerator, while they are cold, as the egg yolks tend to break as they warm.

When the recipe calls for stiffly beaten egg whites, the best way to know whether they are fully beaten is to tilt the bowl—they will stay in the bowl even when tilted.