



## Flourless Chocolate Almond Cake

A chocolate lover's dream, this flourless cake is loaded with dark chocolate & almond. A classic Italian dessert also known as "Torta Caprese", this recipe is a great gluten-free alternative to a standard brownie or chocolate fudge cake. Served with a shot of espresso, be sure to use a high-quality chocolate for best results!

### Ingredients

- 4 1/2 ounces (125 grams) 80% dark chocolate, roughly chopped
- 1/2 cup plus 1 tablespoon (125 grams) unsalted butter, cubed
- 1/2 cup (100 grams) granulated sugar
- 1 cup (120 grams) almond flour
- 3 large eggs, separated
- 1 teaspoon [LorAnn Pure Vanilla](#)
- 1 teaspoon [LorAnn Almond Bakery Emulsion](#)

### Directions

1. Preheat the oven to 325° F. Grease, flour & line an 8-inch round cake pan.
2. In a glass mixing bowl add the chocolate & place over a double boiler over low heat. Once the chocolate is melted, remove from heat & stir in the butter until well blended.
3. Whisk in the sugar & almond flour. Let cool slightly.
4. Whisk in the egg yolks followed by the [vanilla extract](#) and [Almond Bakery Emulsion](#).
5. In a separate mixing bowl whisk the egg whites to soft peaks. Gently fold the egg whites into the cake batter.
6. Transfer batter to prepared cake pan & smooth the top using an offset spatula. Bake for 40 minutes, until the edges have set but the center remains moist.
7. Let cool completely before removing from the pan. Dust with powdered sugar & serve!