



CHOC ORANGE ALMOND CAKE

Gluten Free

Ingredients

- 1 orange
- 1 1/2 cups almond meal
- 100 grams dark chocolate
- 50 grams butter
- 2/3 cup stevia
- 4 eggs

Note: Double the recipe to make a much thicker cake and cook for 1 hour & 20 mins.

Directions

1. In a small saucepan, add orange skin and all and bring water to the boil. Turn to a low heat.
2. Put chocolate and butter in a small bowl that fits over the saucepan. Put over the cooking orange and allow the mixture to melt while the orange cooks.
3. After 30 mins, set both aside to cool.
4. Turn on oven to 180 degrees. Grease a 20cm cake tin. Line with baking paper.
5. Mix stevia and eggs - use a beater if available but otherwise use a fork and mix well.
6. Skin the cooled orange and put through the food processor to make a paste.
7. Add almond meal, orange paste and chocolate mix to the eggs. Mix well.
- 8 Add to cake tin - Cook for 40 mins or until an inserted skewer or fork comes out clean.