

CHOCOLATE, PRUNE AND WHISKEY CAKE

makes 1 9in cake serves 5-9

cooks note: If you can get a hold of a kitchen scale I highly recommend using this and all other baked recipes. If not, no worries. And READ the DIRECTIONS all the way through before cooking.

Ingredients :

- 4 ½ ounces (125g) pitted prunes, roughly chopped
- 3 tablespoons (40g) Irish Whiskey
- 1 teaspoon vanilla extract
- 8 ½ (240g) ounces of dark chocolate roughly chopped into eighths (70% cocoa solids + good quality like guittard)
- ¾ cup plus 2 tablespoons (200g) cubed salted grass fed butter, plus more for greasing the pan
- 5 eggs separated
- ½ cup sugar (100g)
- 1 ⅓ cups (150g) ground almonds (also known as almond meal or flour)
- Whipped cream for serving (homemade or store bought will do)

Directions:

1. The night before you make the cake, soak the prunes, whiskey, and vanilla in an airtight container in the fridge.
2. Preheat the oven to 160 c/325 F convection bake. Butter a 8 to 9-inch round cake pan and line with baking paper.
3. Put the dark chocolate and butter in a heatproof bowl placed over a pan of barely simmering water. Make sure the water does not touch the bottom of the bowl or it will ruin the chocolate. Stir occasionally to emulsify the butter and chocolate. Once the chocolate has melted take the pan off the heat to slightly cool, be sure to keep away from any drafts.
4. Put the whites and yolks into two bowls and, starting with the yolks, add half of the sugar and whisk to thicken. (I use a stand mixer, but feel free to do it by hand)

