

Egg Free Almond and Chocolate Cake Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 20 minutes

Cook time : 25 minutes

Ready in 45 minutes plus cooling

Level : Basic

Ingredients:

Almond Sponge Cake:

- All purpose flour 140g (5oz)
- Almond flour, toasted 75g (2.6oz)
- Sugar 85g (3oz)
- Baking powder 4g (1Tsp)
- Milk 150g (5.3oz)
- Thick yogurt 85g (3oz)
- Butter, melted 85g (3oz)

Dark Chocolate Silky Ganache:

- Dark chocolate 60% 185g (6.5oz)
- Glucose syrup 30g (1oz)
- Gelatin 4g (2.5 sheets)
- Cream 35% 300g (10.6oz)

Decoration:

- Redcurrants

Directions

1. To make almond sponge cake put flour, almond flour, sugar and baking powder into a bowl and stir well with a whisk. Then add liquid ingredients – milk, thick yogurt and melted butter. Mix with a whisk until the mixture becomes uniform. Equally distribute the mixture into three bowls. Line three 16cm (6,3”) in diameter cake rings with parchment paper, and pour the mixture into each one. Smooth the mixture using a small spatula. Then, bake them at 180°C (350°F) for about 25 minutes.
2. To make dark chocolate silky ganache soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put cream into a measuring cup, and add glucose syrup. Heat up this mixture in the microwave. Then, add soaked gelatin and stir until it melts. Melt dark chocolate in the microwave on low heat, and gradually add hot cream. Stir well after each addition. Transfer the mixture into a measuring cup, and blend it with immersion blender until smooth. Then, cover it with cling film, and put in the fridge for a couple of hours or overnight.
3. To assemble the cake put one sponge cake onto a plate. Put silky ganache into a piping bag fitted with star tip, and pipe rosettes all along the edges of the cake. Pipe a spiral in the middle. Place the second sponge cake onto the cream, and repeat the procedure. Place the third sponge on the top. Finish the cake with piped ganache decorations and some red currants.
4. There, your delicious egg free almond and chocolate cake is done! Enjoy!