

# Torta Caprese

## Flourless Chocolate Cake

Sized for just4Me bakers





Are you a 'just 4Me' baker?

Love a little piece of cake with your cuppa?....

...but don't bake recipes, make cakes that are way too big  
for you?

Hi, I'm Caroline and I cook just4ME.

I've been on a mission to learn to bake in a way that suits a just\$Me household.

This recipe for a classic Italian flourless chocolate Torta Caprese, is a perfect cake to have with a cuppa, chocolatey, rich and not too sweet . It is full of the goodness of almonds and eggs. Recipes for this cake usually make a huge 24 cm cake... enough to feed a large family gathering! My version makes a 15 cm round cake, perfect for one or two. Enjoy!

You'll need a 15 cm/6 inch round tin to make this cake. They can be found at cake decorator suppliers, Spotlight or online at [mydreamcake.com.au](http://mydreamcake.com.au) or [Amazon.com](http://Amazon.com). Or you can use a 15 cm round Pyrex store bowl.

I know I'm not the only just4Me baker who would like to learn more about cakes and bake beautiful, flavoursome, healthy cakes to have with their cuppa . That is why I'm sharing one of my favourite recipes with you. If you enjoy it and would like more recipes and to meet other just4Me bakers join my Bake Club!

Like to try it for \$1? Go to [www.just4MeBakeClub](http://www.just4MeBakeClub) to register for a two week trial.

x

Caroline



[www.just4MeBakeClub.com](http://www.just4MeBakeClub.com)

 @just4MeBakeClub

# Torta Caprese

Flourless Chocolate Cake



Makes one 15 cm round cake or two 10cm cakes

## Thermomix version

### Ingredients - cake

50 g unsalted butter diced, at room temperature, plus extra for greasing

80 g dark chocolate, broken into pieces

80 g almonds

50 g sugar

2 eggs

2 tsp baking powder

2 tsp cocoa powder

1 tbsp almond or coffee liqueur or strong coffee (optional)

2 tsp icing sugar or cocoa for dusting



### Method - cake

**Preheat** oven **180°C** non fan (**160°C** fan forced). Grease and line 15 cm round springform/loose bottom cake tin and set aside. If not using loose bottom tin, ensure lining extends up the side of the tin to allow easy removal of cooked cake.

**Place** chocolate into mixing bowl, grate **8 sec/speed 9**. Set aside.

**Place** almonds into mixing bowl, chop **4 sec/speed 6**. Set aside with reserved grated chocolate.

**Place** sugar, butter, eggs, baking powder, cocoa powder and liqueur/coffee (if using) into bowl. Then mix **15 sec/speed 7**.

**Add** reserved chocolate and almonds and combine **20 sec/speed 6**.

**Pour** mixture into prepared tin and bake in centre of oven for about **45 minutes** or until a skewer inserted into the centre comes out clean.

**Allow** to cool in tin for **20 minutes** then transfer to wire rack to completely cool.

**Decorate** with dusted icing sugar.



# Torta Caprese

Flourless Chocolate Cake

## Non thermomix version

Makes one 15 cm round cake or two 10cm cakes

### Ingredients - cake

50 g unsalted butter diced, at room temperature, plus extra for greasing

80 g dark chocolate, grated

80 g almonds, finely chopped with knife or chopped in food processor or crushed in a tea towel with a rolling pin

50 g sugar

2 eggs

2 tsp baking powder

2 tsp cocoa powder

1 tbsp almond or coffee liqueur or strong coffee (optional)

2 tsp icing sugar or cocoa for dusting



### Method non Thermomix - cake

**Preheat** oven **180°C** non fan (**160°C** fan forced). Grease and line 15 cm round springform/loose bottom cake tin and set aside. If not using loose bottom tin, ensure lining extends up the side of the tin to allow easy removal of cooked cake.

**Place** chocolate into a mixing bowl over a saucepan of gently simmering water to melt.

**In** another bowl mix unsalted butter, sugar until creamy, then add eggs, baking powder, cocoa powder and liquor/coffee (if using) and mix till combined.

**Add** melted chocolate and finely chopped almonds and mix till combined.

**Pour** mixture into prepared tin and bake in centre of oven for about **45 minutes** or until a skewer inserted into the centre comes out clean.

**Allow** to cool in tin for **20 minutes** then transfer to wire rack to completely cool.

**Decorate** with dusted icing sugar.





# Chocolate Ganache

Makes enough for one 15 cm round cake

## Ingredients - ganache

100 g good quality 70% dark chocolate, in pieces

35 g unsalted butter, room temperature

1 tsp liqueur (optional to suit cake, eg Kahlua for Torta Caprese or Cointreau for whole orange cake)

## Method Thermomix

**Place** chocolate into mixing bowl, grate **5 sec/speed 8**. Scrape down sides with spatula.

**Add** butter and liqueur, if using and melt **1-2 mins/50C/speed 3**.

**Allow** ganache to cool a little till a thick pouring consistency.

**Place** cooled cake on a wire rack over a baking tray. Pour the ganache on top, allowing it to run down the sides. When pouring on cooled cake, tip the whole cake to ensure an even covering rather than using a knife to spread. This will ensure a smooth glossy top. Decorate with fresh berries or nuts of choice.

## Method non-Thermomix

**Place** chocolate into a mixing bowl over a saucepan of gently simmering water to melt.

**When** melted remove from heat and add unsalted butter and liqueur, if using, and mix till combined.

**Allow** ganache to cool a little till a thick pouring consistency.

**Place** cooled cake on a wire rack over a baking tray. Pour the ganache on top, allowing it to run down the sides. When pouring on cooled cake, tip the whole cake to ensure an even covering rather than using a knife to spread. This will ensure a smooth glossy top. Decorate with fresh berries or nuts of choice.

