



FLOURLESS CHOCOLATE PECAN CAKE

Ingredients

6 eggs, separated and at room temperature
350g dark chocolate
200g (1 & 2/3 cup) pecan meal*
180g (1 cup) brown sugar
150g unsalted butter
2 tbsp coffee
1 tsp vanilla bean paste or extract
Cocoa sugar or icing sugar for dusting

*NOTE: you can easily make your own pecan meal with a food processor if you can't find it in the store. Just process the nuts until a fine meal forms.

Method

Preheat oven to 160 degrees Celsius (325F). Lightly grease a 9 inch round springform tin with parchment paper.

Separate your egg whites from the yolk and set aside.

Place dark chocolate and butter in a large bowl and microwave on a low - medium heat until melted. It's important not to overcook or burn the chocolate so it's best to melt in one minute increments, and then stir and continue to melt until chocolate and butter is silky smooth in appearance. Set aside to cool.

Once cooled slightly, add your egg yolks, vanilla, half the sugar, coffee and pecan meal. Mix well and combine until smooth texture.

In a separate bowl, place the egg whites in a large bowl and then whisk on a high speed with a mix mater or electric hand beaters until stiff peaks form. Gradually add the remaining sugar and whisk until thick.

Add the egg whites mixture to the chocolate mixture and gently fold to combine.

Pour into the cake tin and bake for 1 hour 10 minutes to 1 hour - 20 minutes or until the top is crisp and cooked through when tested with a skewer. Allow to cool in the tin completely. The cake will sink and form cracks, but that is part of the beauty and charm of the flourless cake!

Gently remove the cake from the tin, and transfer to a cake stand or plate. To serve, dust with icing sugar or cocoa.