

## AKIBA'S ONE BOWL CHOCOLATE CAKE

If you are a chocolate lover, you will be in heaven when you taste this cake.

This recipe serves 10 people easily because it is so rich.

### Ingredients



- 125g butter, chopped (or 4.4 oz)
- 375g dark chocolate, coarsely chopped (or 13.25 oz)
- 1 cup (175g) brown sugar
- ¼ cup (35g) plain (all-purpose) flour, sifted
- 2 tablespoons milk
- 1 cup (120g) almond meal (lightly roasted ground almonds)
- 5 eggs
- 1 cup whipping cream
- 2 Tablespoons sugar
- Strawberries or raspberries

## Method

1. Preheat oven to 170°C (325°F).
2. Roast one cup of whole almonds in the oven for about 15 minutes until they just start to change color. Once cooled, grind in a food processor, blender or coffee grinder.



3. Place the butter and chopped chocolate in a heatproof bowl and melt over a saucepan of simmering water. Make sure the bowl is large enough to combine all of the ingredients.



4. Add the sugar, flour, milk and almond meal and mix to combine.
5. Add the eggs and mix well



6. Pour mixture into a greased 22cm round spring form tin lined with non-stick baking paper or parchment paper. The papers should cover the round bottom of the pan and the sides.



7. Cover the tin with aluminum foil and bake for approximately 40 minutes.
8. Uncover and cool in the tin.



#### Whipping Cream:

- Begin with thoroughly chilled cream.
- Chill mixing bowl and beaters.
- Whip the cream on medium speed or by hand with a whisk.
- Add sugar (2 tablespoons granulated) and any flavorings while whipping cream.
- Cream is whipped when soft peaks form or for the braver souls, until you can hold the mixing bowl over your head upside down and nothing falls out





Serve with whipped cream, luscious ruby berries and a little mint to make the perfect Christmas presentation.





Eggs - to be safe, I like to break the eggs into a separate bowl first before adding to the mix in case one of your eggs is “off”. You don’t want to waste your butter and chocolate by adding a bad egg to the mixture.

President Beurre Gastronomique butter sold at Costco is a wonderful butter that I use for special desserts and sauces and you can find it in the cheese section.

Chocolate Amargo (dark chocolate) can be found in Wal-Mart in the baking section of the store. Mega carries chocolate Amargo but not consistently.

Crema Para Batir (whipping cream) easily found at most stores.

This cake is wonderful when it is eaten slightly warm because the center is gooey and rich but it can also be refrigerated for days and if you want that same warm gooey center just pop it into the microwave for 15 seconds before you add your cream and berries.

I personally love this recipe because it is foolproof and because you use one bowl – no fuss no muss. It stores well in the refrigerator and it is truly a chocolate lover’s delight.

*Merry Christmas*

*Akiba X*

