

Chocolate & Ginger Torte



Ingredients

250g Coconut Oil, plus extra for greasing
Cocoa Powder, for dusting
350g Dark Chocolate, around 70% cocoa
2 tbsp Ginger Syrup – from jar of stem ginger, roughly chopped
3-4 'Balls' of Stem Ginger
240g Light Brown Sugar
5 Eggs, separated
75g Ground Almonds
50g Gluten Free Plain Flour
1 1/2 heaped tsp Ground Ginger

To Serve

Some seasonal fruit.

Method

Preheat the oven to 150C Fan/170C/Gas 3-4, and grease a 23cm round springform tin with coconut oil and lightly dust the inside of the tin with cocoa and tip out excess and pop to one side.

Put the chocolate and coconut oil into a saucepan over a low heat and stir continuously until melted and smooth. Remove from the heat and leave to cool slightly.

In a large bowl add the sugar and egg yolks, and using an electric mixer, whisk until light and pale. Pour the melted chocolate and oil into the yolks and stir until smooth. In another large, whisk the egg whites with a pinch of salt until they form stiff peaks.

Add the ground almonds, plain flour along with the ground and stem ginger into the chocolate mixture and fold in using a large metal spoon or spatula. Gradually add the egg whites until combined.

Spoon the mixture into the prepared tin and gently spread the top to make it level. Bake below the middle shelf of the oven for 50 minutes or until a skewer inserted into the middle of the cake comes out with a moist crumb attached. Allow the cake to cool in the tin and don't worry if the top sinks and cracks.

Once cooled, carefully run a palette knife around the edge of the cake to loosen it, then put on a serving plate. Serve with some seasonal fresh fruit.

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