Flourless Chocolate Almond Cake
This recipe was provided by Sally Roeckell of Table and Dish and was originally published at 365Barrington.com.

Ingredients

- 2/3 cup regular olive oil, plus more for greasing
- 6 Tbsp. good-quality unsweetened cocoa powder, sifted
- 1/2 cup boiling water
- 2 tsp. best vanilla extract
- 1 1/2 cups almond meal (flour) or 3/4 cup plus 1 tablespoon all-purpose flour (for a non-gluten free alternative)
- 1/2 tsp. baking soda
- Pinch salt
- 1 cup superfine sugar
- 3 eggs
- 1 X 9-inch springform cake pan
- Ganache (recipe below)
- A handful chopped hazelnuts and almonds
- Dark chocolate shavings (use a vegetable peeler and pull along the side of a piece of chocolate to create small chocolate curls.)

Method

1. Preheat your oven to 325°F.
2. Grease your springform pan with a little oil and line the base with parchment paper.
3. Measure and sift the cocoa powder into a bowl or pitcher and whisk in the boiling water until you have a smooth, chocolatey, rather thin paste. Whisk in the vanilla extract, then set aside to cool a little.
4. In another bowl, combine the almond meal (or all-purpose flour) with the baking soda and pinch of salt.
5. Put the sugar, olive oil, and eggs into the bowl of a freestanding mixer with the paddle attachment (or a hand mixer) and beat together vigorously for about 3 minutes, until you have a pale-pink, aerated, and thickened cream.
6. Turn the speed down a little and pour in the cocoa mixture, beating as you go, and when all is scraped in, you can slowly add in the almond meal (or all-purpose flour) mixture.
7. Scrape down, and stir a little with a spatula, then pour this into the prepared pan.
8. Bake for 40-45 minutes, or until the sides are set and the very center, on top, still looks slightly damp. A cake tester should come up mostly clean, but with a few sticky chocolate crumbs clinging to it.
9. Let it cool for 10 minutes on a wire rack, still in its pan, then ease the sides of the cake with a small metal spatula and spring it out of the pan.
10. Leave to cool completely.
11. This cake is delicious warm with a scoop of vanilla ice cream but if you're serving it for an occasion make the ganache. Who am I kidding? Always make the ganache. It is fabulous!
Chocolate Ganache

This recipe was provided by Sally Roeckell of Table and Dish and was originally published at 365Barrington.com.

Ingredients

- 8 oz. dark chocolate (70%), finely chopped
- 1/2 cup + 1 Tbsp. Heavy cream *

Note*: My original recipe calls for Hazelnut milk instead of cream, but I personally have not been able to get the hazelnut milk blended as smoothly with the chocolate. Heavy cream seems to make a silkier, creamy ganache.

Method

1. Place the chopped dark chocolate in a small bowl. In a small saucepan, bring the hazelnut milk or heavy cream to a simmer and pour over the chopped chocolate. Leave for a minute or two before stirring with a whisk until completely smooth.
2. Spread the ganache on the cake with a rubber spatula and decorate with the chopped hazelnuts and dark chocolate shavings.