



HOME COOKING

with Cathy

Hello there. I thought I should share a Chocolate Cake Recipe which I think would be lovely over the Holiday Season. The ricotta cheese makes sure that this is a nice moist cake. Please enjoy!

by **Cathy Abernethy**

**CLARINGTON PROMOTER
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Flourless Chocolate Cake

Ingredients:

- 2 tsp unsalted butter, softened, for greasing pan
- 3 tbsp cocoa powder, divided
- ¼ cup unsalted butter
- 3 oz. (90g) dark chocolate (min. 50% cocoa) good quality is best
- 1 container Ricotta cheese (10oz or 300gm)
- 2 eggs
- ½ cup sugar
- ¾ cup milk
- 2 cups ground almonds
- 1 Tbsp. baking powder
- ¼ cup sliced almonds

Preperation:

1. Preheat oven to 375F. Butter a 9 inch springform pan.
2. Using a fine sieve, dust the pan with half of the cocoa powder
3. Melt butter and chocolate on low heat in a small saucepan. Let cool.
4. In a large bowl, beat the ricotta and eggs and sugar for 2 minutes. Mix in the cooled chocolate mixture and then the milk.
5. In a second bowl, mix ground almonds and baking powder. Gradually add this mixture to the large bowl while stirring.
6. Spread batter into the pan. Sprinkle with sliced almonds and bake in the oven for 50-60 minutes or until cake springs back when you lightly press it with your finger.
7. Let cool in the pan. Unmould and serve warm or cold, sprinkled with remaining cocoa powder.

Serves 8-1