

## Little Chocolate Cakes

(a recipe by [Jill Dupleix](#))

- 200g (7 oz) dark chocolate, chopped or in callet form (I use Callebaut 811, 54% cacao)
- 100g (3½ oz) caster sugar (superfine sugar)
- 120g (½ cup) unsalted butter, chopped
- 100g (3½ oz) blanched almond meal (ground almonds)
- 4 large (59g) eggs, separated
- icing sugar, for dusting (confectioner's sugar)



1. Line 12 muffin pan holes with paper liners. Preheat the oven to 180C/360F or 160C/320F with fan.
2. Place the butter, chocolate and caster sugar in a large pyrex mixing bowl and melt them together in the microwave, using short bursts on high and stirring frequently. Be careful not to scorch the chocolate. The mixture should be smooth and glossy. Allow to cool slightly.
3. Stir the almond meal into the chocolate mixture, then beat the egg yolks in one at a time.
4. In a separate mixing bowl, whisk the egg whites until stiff peaks form. Stir a large spoonful of the beaten egg whites into the chocolate mixture to loosen it up, and then gently fold in the remainder.
5. Divide the mixture evenly between the 12 muffin liners, and bake for 25 - 30 minutes. The cakes will rise a little as they bake, but flatten as they cool. Be careful not to overcook them - Jill suggests pulling them out while they're still a bit soft in the middle for extra fudginess. Allow the cakes to rest in the muffin pans for 10 minutes before transferring them to a wire rack to cool completely. Dust with icing sugar before serving.

.....

**Fig Jam and Lime Cordial**

[www.figjamandlimecordial.com](http://www.figjamandlimecordial.com)