# Glutenfree chocolate & almond cake

## Ingrédients

- 200g dark chocolate
- 125g butter
- 4 eggs
- 80g almond powder
- 120g sugar

## Préparation

1. A nice chocolate and yummy recipe to end this fall week: a gluten-free chocolate and almond cake.

2. By the way, you can make this recipe by replacing the almond with the nut of your choice    I'd like to take this opportunity to thank you for the welcome you've given to my book Il était un cake, I can't wait to see all your creations!

3. Prep time : 15 minutes + 40 minutes cooking  For a 18cm cake (6 servings) :  Ingredients :   dark chocolate  butter  4 eggs   almond powder   sugar  For the decoration: almond praline or butter, some chopped almonds  Recipe :  Melt the chocolate with the butter.

4.    Whisk the eggs with the sugar for a few minutes until the mixture is white and fluffy.

5.    Add the melted butter and chocolate, then finish with the almond powder.

6.     Pour the mixture into a buttered mould or circle and bake in a preheated oven at 170°C for 40 minutes.

7.    Let cool before unmolding, then enjoy!