



ESTABLISHED 1983

## WONDAREE RECIPES

# FLOURLESS CHOCOLATE MACADAMIA CAKE

## INGREDIENTS

### Icecream

1 cup (140 grams) Wondaree macadamia meal

$\frac{3}{4}$  cup (170 grams) unsalted butter, cut into cubes

$\frac{1}{2}$  cup (120 ml) heavy whipping cream

455 grams quality chocolate, chopped

6 large eggs, separated

50 ml coffee liqueur ( optional)

$\frac{1}{2}$  cup (100 grams) granulated sugar

*Optional toppings: Whipped cream, powdered sugar, jam, fresh berries*

Preheat oven to 350 degrees F. Line a 9-inch springform pan with parchment paper and grease with nonstick spray or with butter and flour.

In a medium saucepan set over low heat, melt the butter, whipping cream and chocolate. Stir frequently and remove from heat when melted and smooth. Set aside to cool for a few minutes, then add the egg yolks one at a time, stirring after each. Stir in the liqueur, if using.

In the bowl of a stand mixer or with a hand-held mixer, beat the egg whites on high speed until foamy. With the mixer still running, slowly add the granulated sugar. Continue to beat the egg whites to stiff peaks.

Carefully fold one third of the egg whites into the chocolate mixture just until combined, followed by another third of the egg whites. Fold in the macadamia meal, then fold in the remaining egg whites. Do not over mix.

Pour the batter into the prepared springform pan and bake until cake surface is puffed and cracked, and center is set (it should barely move when you jiggle the pan), about 40-45 minutes.

Let cool in the pan 30 minutes, then remove the springform pan sides and cool completely to room temperature. For a more fudgy texture, chill in the fridge 1-2 hours before serving.

Serve with whipped cream, powdered sugar, berries or other desired toppings.