

# Fudgy Chocolate Cake

## (Dairy & Gluten Free)

**Serves 10**

**Hands-on Time 30 minutes (plus cooling)**

**Cooking Time 50 minutes**

**Baking Time 45 minutes**

### Ingredients

- 2 medium aubergines
- 100ml plus extra for greasing olive oil
- 200g caster sugar
- 2 medium eggs
- 200g ground almonds
- 50g plus 2 tbsp cocoa powder
- 1/8 tsp plus a pinch fine salt
- 1 ripe avocado
- Up to 100g icing sugar
- Handful shelled and chopped pistachios (optional)

### Equipment

- Fork
- Roasting tray
- Scissors
- Baking parchment
- 20cm cake tin (springform or fixed bottom)
- Knife
- Food processor
- Spatula
- Wire rack
- Freestanding mixer or mixing bowl and electric whisk

### Method

#### 1. Prepare the Aubergines

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Prick the aubergines all over with a fork and place them on a roasting tray.
- Bake for 50 minutes. Let them cool until easy to handle.
- Line the Cake Tin
- Cut a disc and strips of baking parchment to line the bottom and sides of the cake tin.
- Grease the tin with olive oil before lining.

#### 2. Make the Cake Batter

- Remove the skin from the cooled aubergines and gently squeeze out excess water.
- Add the flesh (approx. 250g) to a food processor and blend for 30 seconds.
- Add 100ml of olive oil and blend for another 30 seconds.
- Add the sugar and blend, followed by the eggs, blending after each addition.
- Add the ground almonds, 50g of cocoa powder, and 1/8 teaspoon of salt. Blend again.
- Scrape down the sides of the bowl and give the mixture one final pulse.

#### 3. Bake the Cake

- Pour the batter into the prepared cake tin and level the top with a spatula.
- Tap the tin on the worktop to remove air bubbles.
- Bake on the middle shelf for 45 minutes, or until a tester comes out clean.
- Let the cake cool in the tin for 15 minutes, then transfer to a wire rack to cool completely.

#### **4. Make the Avocado Icing**

- Halve the avocado, remove the stone, and scoop the flesh into a mixing bowl. Weigh it and note the weight.
- Beat the avocado with an electric whisk until creamy.
- Add 2 tablespoons of cocoa powder, a pinch of salt, and half the avocado's weight in icing sugar. Beat until smooth and fudgy.

#### **5. Decorate and Serve**

- Spread the icing over the cooled cake.
- Scatter with chopped pistachios, if desired.

Enjoy!