



PREP: 20 min
COOK: 35 min
SERVES: 6-8

Flourless Chocolate Cake with Nutella Mousse, Raspberries & Honeycomb

As rich and dense as fudge, no-one will miss the flour in this decadent cake. And the topping of fluffy Nutella mousse, crunchy honeycomb and tart raspberries is the icing on the cake!

Ingredients

Cake

200g dark chocolate, 70% cocoa solids at least

150g butter

2 tsp Queen Organic Vanilla Bean Paste

1/2 cup (110g) caster sugar

2/3 cup (70g) almond meal

4 large eggs, separated

pinch of salt

Topping

Method - Cake

STEP 1

Preheat oven to 180C (fan forced) and grease and line an 8 inch/20 cm cake tin.

STEP 2

Place the chocolate and butter in a heatproof mixing bowl and microwave until melted. This will be approximately 45 seconds twice, stirring in between. Once chocolate is melted, add sugar, Vanilla Bean Paste and almond meal and stir well to combine.

STEP 3

Separate eggs, ensuring they are at room temperature. Place egg whites into a mixing bowl. Gradually stir yolks into chocolate. Whisk egg whites with a pinch of salt until stiff peaks form. Fold gently through chocolate batter, until there are no white streaks remaining.

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Ingredients

- 1/2 cup (125ml) cream
- 1/4 cup (70g) Nutella
- 1/4 cup (60ml) sour cream
- 1 cup (125g) raspberries
- 1 honeycomb bar, smashed

Method - Cake

STEP 4

Pour batter into cake tin and bake for 30-35 minutes, or until the cake is risen and only just wobbles when gently shaken. A skewer will come out with a lot of crumbs on it. Set aside to cool completely.

Method - Topping

STEP 1

Once cake is completely cool, prepare mousse. Whip cream, Nutella and sour cream together in a bowl or mixer until soft peaks form. Tip generously over cake and scatter with raspberries and honeycomb to finish.

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