



Chocolate Loaf

Ingredients

180g soft butter
¾ cup Castor Sugar
3 eggs separated
100g grated gluten free dark chocolate
½ cup of almond meal
⅔ cup milk
¼ cup of cocoa
1 cup of Orgran Self Raising Flour

Method

1. Preheat the oven to 170oC. Grease and line a 7cm deep loaf tin with baking paper.
2. Using an electric beater, beat the egg whites until they form peaks. Set this aside.
3. Cream the butter and castor sugar, add the egg yolks and mix well.
4. Fold in the almond meal, grated chocolate and milk. Then add the cocoa and flour.
5. Gently fold in the ¼ of the egg white into the cake mixture, mix through gently, then fold in the remaining egg whites.
6. Spoon into the prepared tin and bake for approximately 1 hour. Test with a skewer after 50 minutes.
7. Finally Ice with Chocolate Frosting