



Bake a Difference



Flourless Chocolate Cake

Take a group of friends, add tea and coffee, fold in these yummy baked goods and a layer of fundraising, and mix well. That's your show-stopping recipe to help fund groundbreaking research and life saving support for people living with muscle-wasting conditions.

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Ingredients

- 200g butter
- 200g dark chocolate
- 7 medium eggs
- 250g caster sugar
- 70g cocoa powder
- Pinch of salt
- Icing sugar for dusting

Method

1. Preheat the oven to 180°C.
2. Melt together the butter and sugar in a pan over a low heat.
3. Separate the egg whites and yolks into different bowls. Whisk the egg whites to stiff peaks.
4. In a separate bowl, combine the sugar and the egg yolks, whisk for around 5 minutes or until the mixture becomes pale in colour.
5. To that mixture, stir in the cocoa powder and salt. Add the melted chocolate butter mixture to the bowl, stir to combine.
6. Adding a third at a time, fold the egg whites into the chocolate mixture.
7. Grease an 8 inch spring form/loose bottomed cake tin and line with baking parchment if available. Pour the mixture into the tin and smooth to the edges.
8. Bake for around 40 minutes or until a skewer comes out clean.
9. Leave to rest in the tin for 10 minutes, remove and leave to cool completely.
10. Lightly dust with icing sugar and serve.

**Be the secret ingredient that turns an ordinary
tea party into one that changes lives.**

www.musculardystrophyuk.org/bake-a-difference