

heute gibt es...

## Almond-Chocolate-Cake



### Ingredients(Guglform diameter: 20cm, 1l Content)

#### For the dough:

- 1 vanilla pod
- 80g butter, softened
- 20g honey
- 1 pinch salt
- 70g white chocolate
- 60g sugar
- 4 eggs
- 45g Zartbitterkuvertüre
- 45g ground almonds
- 30g Mehl

#### For the Glausur:

- 75g Zartbitterkuvertüre
- 15g tasteless oil

#### In Addition:

- 40g Mandelblättchen
- Butter to grease the dish

### Preparation:

1. First, the Guglform Grease and sprinkle with flaked almonds.
2. Preheat oven to 190 ° C (top / bottom heat) Preheat.
3. Cut the vanilla bean lengthwise, scrape out the seeds and mix with the butter, honey and a pinch of salt creamy with an electric mixer or food processor.
4. The white chocolate chop and melt in a water bath.
5. Separate the eggs and beat the yolks with the melted chocolate into a mass.
6. The yolk-mass chocolate then stir into the butter-vanilla-honey-mass.
7. 3 egg whites (the rest otherwise use) beat egg whites with the sugar.
8. Now stir one-third of the egg whites into the butter-chocolate mass. The remaining egg whites carefully fold.
9. Mix the ground almonds and flour. Chop the dark chocolate finely and add to the flour and almond mixture.
10. The mixture into the butter-egg white mass increase and spread the batter evenly into the prepared pan.
11. Bake the cake in the oven for about 30 minutes.
12. Take the baking time the cake from the oven, let it rest for about 5 minutes to pounce on a wire rack and let cool then.
13. For the chocolate icing melt the chocolate in a water bath, stir in the oil and pour the glaze on the cake.