**Chocolate Flourless Apple Cake**

*You’ll need:*

* 3 Granny Smith apples, peeled, cored and sliced
* 2 tbsp butter
* 3 tbsp golden syrup
* 4 cups ground almonds
* 150 gm dark chocolate
* 1 cup brown sugar
* 4 eggs
* 1 cup chopped almonds

*Method:*

Preheat oven to 200°C.

Sauté the apples in the butter till soft, then add the golden syrup and cook for another couple of minutes.

Take off the heat to cool.

Melt the chocolate as above. Mix in the sugar, then the eggs one by one, then the almonds.

Pour into a greased or baking paper-lined cake tin.

Smooth the apple mixture over the top, then scatter on the chopped almonds.

Bake for about 1½ hours.

Cool in the tin and remove with care. If possible use a spring-form cake tin where the base can be unclipped.