

Choco Squares

INGREDIENTS (makes 12)

200 g VIVANI Fine Dark Chocolate for Cooking
200 g butter
4 eggs
200 g raw cane sugar
1 sachet Bourbon vanilla sugar
a pinch of sea salt
200 g ground almonds
½ sachet Weinstein baking powder, sieved
3 tablespoons flour (if needed)
square cake mould or tin, greaseproof paper
icing sugar

METHOD

Preheat the oven to **160° (fan oven 150°)**

Chop up the chocolate and melt in a water bath with the butter (don't let it get too hot). Beat the eggs with the sugar and salt for five minutes, until fluffy. Then gradually fold in the baking powder, almonds and chocolate butter. If the mixture becomes too runny, mix in the flour. Pour the mixture into the greased cake tin lined with greaseproof paper and bake in the oven on a baking tray for around **50 min.** Leave to cool and then cut into squares and dust with icing sugar.

This recipe works well if you make it a day in advance!