

Date + Chocolate Cake

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6 egg whites
200 g castor sugar
200 g dates, stoned + chopped
200 g bittersweet chocolate, chopped

Preheat oven to 180°C + grease a 24 cm springform tin well. Beat egg whites until stiff, then slowly beat in sugar to form a soft meringue. Fold in dates and chocolate. Tip into prepared tin + bake for 45 minutes. Turn off oven but leave cake in until oven is cold. Leave cake in tin overnight to soften before serving covered with whipped cream or mascarpone - I added some chopped almonds on the top.

