

## **CHOCOLATE SPONGE CAKE WITH NUTS**

### **INGREDIENTS:**

250 G ICING SUGAR - 230 G FLOUR

200 G BUTTER AT ROOM TEMPERATURE - 150 G TOASTED NUTS

150 G DARK CHOCOLATE

30 G UNSWEETENED COCOA POWDER - 5 EGG YOLKS - 4 EGG  
WHITES

2 SPOONFULS HONEY - BUTTER AND FLOUR FOR THE TIN

BEAT THE ICING SUGAR TO A FOAM WITH THE BUTTER AND A PINCH  
OF SALT;

ADD THE YOLKS ONE AT A TIME AND SLOWLY ADD THE FLOUR AND  
COCOA SIEVED TOGETHER, THE CHOPPED CHOCOLATE, THE  
ROUGHLY CHOPPED NUTS, 2 SPOONFULS OF HONEY AND 2 EGG  
WHITES WHIPPED TO A FIRM PEAK. ADD THE TWO REMAINING EGG  
WHITES WHIPPED TO A PEAK, STIRRING CAREFULLY.

BUTTER AND FLOUR A CAKE TIN, POUR IN THE MIXTURE. COVER AND  
PLACE IN THE OVEN AT (190°) FOR ONE HOUR 25 MINUTES.