

## Prune and Armagnac Cake



*A lovely alternative to something more traditional. The longer you soak the prunes before using, the better the flavour.*

### **Profitability:**

**Author:** Will Torrent, Simply Good Food TV

### **Ingredients:**

250g dark chocolate, chopped

200g salted butter

5 eggs, separated

100g raw cane sugar

75g plain flour

75g ground almonds

To dust cocoa powder

For the Soaked Prunes

3 tbsp Armagnac brandy

1 orange zest, grated

1 tsp ground cinnamon

1 tsp mixed spice

1½ tsp ground nutmeg

Pinch ground cloves

130g soft, pitted prunes

**Steps:**

Soak prunes in water at least one day prior to baking or several weeks in advance in a sterilised jar. Their flavour will improve immeasurably over time.

Put Armagnac, orange zest, cinnamon, mixed spice, nutmeg and cloves in a saucepan and bring to the boil.

Put drained prunes in a heatproof bowl, pour the hot soaking liquid over them and allow to cool completely. Cover the bowl with plastic wrap and leave overnight.

Next day, preheat the oven to 180°C. Put chocolate and butter in a heatproof bowl over a pan of simmering water (not letting the base of the bowl touch the water). Stir occasionally until melted, then remove from heat.

Put egg whites and 1 tablespoon of the sugar in a stand mixer or in a bowl and whisk until it forms stiff peaks

In a separate bowl or stand mixer, whisk egg yolks and remaining sugar for about 5 minutes until you can lift up the beaters and leave a figure-of-eight ribbon trail in the mixture.

Stir melted chocolate mixture into egg yolks.

Put soaked prunes in a food processor and process to a purée. Add them to the chocolate, egg and sugar mixture and stir well.

Fold flour and almonds into the mixture with a large, metal spoon. Lastly, fold in the egg white mix very gently in three stages so as not to knock all the air out.

Spoon the mixture into a prepared cake pan and bake in preheated oven for about 30–40 minutes.

Allow to cool and dust with cocoa powder.

Serve with ice cream, brandy crème anglaise or a dollop of cream.