

## MINI CHOCOLATE TORTA CAPRESE

GIFT IDEA: Wrap the little flourless cakes in cellophane bags tied up with a bold bow with the recipe attached.

### **Ingredients:**

- Butter and flour for muffin pans
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 4 eggs, separated
- 8 ounces semi-sweet chocolate chips, melted
- 1 cup almond flour

### **Directions:**

1. Preheat oven to 325 degrees.
2. Butter and flour the pans. Beat the butter in a food mixer with 1/2 sugar until light and fluffy, about 3 minutes. Add egg yolks, one at a time; beat well.
3. Stir in chocolate and almond flour; combine well. Whisk the egg whites with the remaining sugar until very soft peaks form. Fold egg whites into chocolate mixture.
4. Ladle about 1/3 cup of batter into each pan. Bake for about 25 minutes or until a toothpick comes out clean. Cool on a wire rack before removing from pans.

Makes about 18 individual cakes.