

Tom Kerridge's flourless dark chocolate cake



This chocolate cake, from Michelin-starred chef and MS Society supporter Tom Kerridge, is perfect for your gluten-free friends and will stay soft and moist for days.

Ingredients

250g butter, diced, plus extra for greasing

375g dark chocolate (70% cocoa solids), broken into small pieces

7 eggs, plus **1 extra egg yolk**

375g caster sugar

To serve:

Whipped cream or **crème fraîche**

Raspberries, toasted nuts and/or **grated chocolate** (optional)



Method

1. Preheat the oven to 140°C/Fan 120°C/Gas 1. Lightly grease a 23cm springform cake tin with butter and line the base and sides with non-stick baking parchment.

2. Put the butter and chocolate into a large, heatproof bowl and place over a saucepan of barely simmering water, making sure the bottom of the bowl is not touching the water. Allow to melt, then stir until smooth. Remove the bowl from the heat and cool slightly.

3. Using a free-standing mixer fitted with the whisk, or an electric hand mixer and bowl, whisk the eggs, egg yolk and sugar together until the mixture is light, fluffy and increased in volume. Carefully pour in the melted mixture and fold gently with a spatula to combine, trying not to knock out any air.

4. Pour the cake mixture into the prepared tin. Bake for about 40–45 minutes until set. It will soufflé up a little and a crust will form on

the top. Remove from the oven and leave to cool in the tin – the cake will settle and sink down in the centre.

5. Once it's cooled, press down and flatten the surface a little with a palette knife – this helps to give it a lovely, soft and gooey texture. Release the sides of the tin and peel away the parchment from the sides of the cake.

6. Invert a serving plate over the top of the cake and turn both over, to release the cake onto the plate. Remove the tin base and the baking parchment.

7. Either serve the cake just as it is, with cream or crème fraîche, or finish with whipped cream, raspberries, toasted nuts or grated chocolate.

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Kimberley Wilson's coconut and raspberry macaroons

Try this delicious, impressive, quick, and easy recipe from 2013 Great British Bake Off runner-up and MS Society supporter Kimberley Wilson.

Ingredients

200g desiccated/
shredded coconut
200g caster sugar
4 egg whites
50g freeze-dried
raspberry pieces
2 tbsp plain flour
1 tsp vanilla bean paste
200g dark chocolate



Method

1. Pre heat the oven to 160C Fan.
2. Add the coconut, sugar, egg whites, flour, raspberry pieces and vanilla paste to a mixing bowl and mix until you have a gloopy paste.
3. Use a baking tray with baking paper on it and spoon blobs of the mixture onto it to create macaroons with a diameter of around 2 inches.
4. Keep checking on the macaroons, take them out after 10-15 minutes (they should be golden) and leave to cool on the side.
5. Gently melt the chocolate in a microwave or in a bowl over a simmering saucepan of water.
6. Dip the macaroons in the hot melted chocolate and lay them upside down to cool.
7. After 20 minutes they should have cooled down and will be ready to serve.

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