Speedy chocolate cake

This is my favourite go to chocolate cake. It's really easy and undeniably reliable. It is fudge and tasty and very more-ish. It is pretty yummy warm with cream and poached pears and just as delicious cold with strawberries and ganache.

INGREDIENTS
Serves 16 made in 20cm square tin

<u>Cake</u>
250g best quality fair-trade dark chocolate
250g almonds or hazelnuts (sunflower seeds or pepitas)
250g raw sugar
6 organic eggs
20ml baking powder
20ml cocoa powder
20ml granulated coffee
Pinch of salt

<u>Ganache - optional</u>
90g best quality dark chocolate
90ml pure cream or less if you prefer it more solid

<u>To serve</u>
Cream
strawberries, raspberries or poached pears

METHOD

<u>For the cake</u>
1. If using almonds, roast them.
2. In a food processor or thermomix, process nuts or seeds into meal with cocoa. (The cocoa stops the nuts/ seeds turning into butter.) Transfer to a bowl.
3. Process chocolate with baking powder and ground coffee if using. Do not over-mix or it will turn into a nutella-like substance. Transfer to the bowl with the almonds.
4. Beat sugar and eggs until thick and creamy.
5. Combine all ingredients and mix well.
6. Line a 20cm square tin or large round cake tin with baking paper and oil.   Pour batter into tin.
7. Bake in a 180 degree oven for 1 hour. Test for readiness. This cake cooks to a nice firm consistency but also works well a little fudgy. Do not overcook it or it will go dry.
8. Remove from oven and cool in the tin for 5 minutes before transferring to a cooling rack.

<u>For the ganache</u>
Break or chop the chocolate into small pieces. Combine in a glass bowl with the cream and stir it over a small saucepan of simmering water until the chocolate is almost melted.
Remove from the heat and continue to stir until the chocolate is completely melted. Pour over the cooled cake.