

## Sacher torte by Paleo Pocak Panna

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This cake is definitely an unorthodox version of the original Sacher cake, but it is definitely more delicious, more nutritious and healthier. The special feature of the cake is that I do not use apricot jam, but only the pure of fresh apricots (since it is apricot season) and I put some apricot pure to the cake batter as well, to make it softer, moister. A also made my own thick „paleo chocolate glaze” which totally beats the non-paleo glazes. Try it and stop by for a word to tell me how u liked it!

### Ingredients for a 18cm round cake pan:

80g honey  
40g good quality cocoa powder  
50g coconut oil  
150g ground almonds/almond flour)  
3 eggs  
1 vanilla bean  
0.5 tsp bicarbonate of soda (can be left out if unreachable)  
320 g apricot (kernel included)

### For the glaze:

50g cocoa powder  
50 g coconut oil  
40g honey

For the cake: beat the eggs and mix them with the honey, cocoa, coconut oil and seeds of vanilla bean. Deseed 2 apricots and puree them in mixer. Add them to the egg mix. Lastly, add the ground almond or almond flour with the bicarbonate of soda. Pour the batter into pan and bake on 175°C for approx. 25 min. When baked, leave it to cool completely.

Deseed and pure the remaining apricots, and pour them on top of the cake.

For the glaze, mix everything in a cup and pour it over the cake and glaze it well. If the room temperature is high (it is definitely high since it is summer), just put the cake into the fridge to chill a bit, approx. 5-8 min, take it out and glaze again or correct it. I personally glazed it twice to make the glaze nice and thick. I like it that way.

Thx for stopping by and checking out my recipe!

Hope you will like it and come back for more!

Leave me a comment if you liked it!