

Chocolate Cakes

This recipe makes cacao beans edible. Chocolate cakes are the base for Georgian chocolate recipes. This early recipe dates from 1692.

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Ingredients: to make 48 cakes

- 910g (2lb) shelled and roasted cocoa nibs
- 455g (1lb) caster sugar
- 2g (1/24oz) hot chilli powder
- 2g (1/24oz) powdered cloves
- 35g (1¼oz) vanilla pods
- 10g (½oz) ground cinnamon

Instructions:

- Add the cocoa nibs to a large, warm pestle and mortar.
- Grind the nibs whilst keeping the bowl warm. Grind until the nibs have turned to a paste.
- Add the rest of the ingredients and grind to incorporate.
- Scrape the chocolate mixture out of the bowl and on to baking paper in the shape of large chocolate buttons.
- Leave to cool. Georgian recipes suggest leaving for month in a cool place to develop flavours.
- Use the chocolate in confectionary recipes or add milk, water or even wine to make drinking chocolate.

For more recipes from the Chocolate Kitchen, to find out about our live chocolate cookery events, or to learn more about George I's chocolate kitchen at Hampton Court Palace, visit:

www.chocolatecookery.com

