



GLUTEN-FREE CHOCOLATE CAKE

*Tracy-Ann
Oberman*

COOK EXPERT INGREDIENTS

SPONGE

- 265g gluten free self-raising flour
- 1 ½ tsp baking powder
- 1 tsp Xanthan gum
- ¼ tsp salt
- 300g caster sugar
- 150g light brown sugar
- 100g unsalted butter
- 75g cocoa powder
- 125ml boiling water
- 100g buttermilk or plain yogurt
- 100g flavourless oil (sunflower e.g.)
- 2tsp vanilla extract
- 5 large eggs

BUTTERCREAM

- 250g icing sugar
- 4 large egg whites
- ¼ tsp cream of tartar
- Pinch of salt
- 450g unsalted butter (chilled and cubed)
- 200g dark chocolate

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COOK EXPERT METHOD

CAKES

Grease and line the bottom and sides of 2 8" cake tins (you can use 3, but the cooking time will change). Preheat the oven the 180°C fan.

Into the metal bowl add the water and butter and run Expert for 2 mins on Speed 1A at 60°C with cap off.

Remove the bowl and place it onto the digital scales and weigh in the following;

- Caster sugar
- Light brown sugar
- Eggs
- Vanilla
- Buttermilk
- Oil
- Flour
- Cocoa powder
- Baking powder
- Xanthan gum
- Salt

Run the pastry/cake setting under Baking with the cap off. Halfway through the cycle remove the lid and use your spatula to scrape down the sides. Run the cycle until the end, or until everything is combined.

Split the mix equally between your tins and bake in the centre of the oven for 30-35 mins for 2 tins, or 25-30 mins for 3 tins.

Cool the cakes in their tins for 5-10 mins before carefully turning out onto a wire rack to cool completely to room temperature.

Run the Cook Expert on Rinse mode.

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BUTTERCREAM

Break the chocolate into small pieces and melt either in the microwave in 30 second bursts or over bain marie. Set aside to cool.

Clean the inside of the bowl and whisk attachment and rub with lemon or vinegar to remove any traces of fat.

Add the icing sugar, egg whites, cream of tartar and salt to the metal bowl.

With the cap off run on Expert for 10 mins on Speed 5 at 50°C.

Once finished, keep the cap off and run on Expert for 5mins on Speed 10.

Remove the whisk attachment and run the Expert for 10 mins on Speed 7 with the cap off. Slowly add the cubed and chilled butter through the lid until fully combined. The chilled butter will bring the temperature of the buttercream down and start to form the thickness you need.

Scrape down the sides of the bowl and return the whisk attachment. Run on Expert for 1 min.

Add the cooled chocolate and run on Expert for 2 mins, scraping down the sides of the bowl halfway through.

Run the Cook Expert on Rinse mode.

BUILDING YOUR CAKE

Cut your sponges horizontally (not necessary if you made 3) and add a dollop of the buttercream to the cake board or plate you will present your cake on.

Place the bottom layer of the cake on the board or plate.

Sandwich the sponges with the buttercream and then use a palette knife to spread the remaining buttercream over the tops and sides. I always recommend eating it the next day to allow the flavours to develop and the buttercream to moisten the cakes. Enjoy

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