



## GLUTEN-FREE CHOCOLATE CAKE

*Tracy-Ann  
Oberman*

### INGREDIENTS

#### SPONGE

- 265g 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 caster sugar
- 4 large egg whites
- ¼ tsp cream of tartar
- Pinch of salt
- 450g unsalted butter (room temperature)
- 200g dark chocolate

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## 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.

Start by adding the cocoa powder, butter and vanilla extract together in a heat-proof bowl. Gently whisk in the boiling water and stir until completely combined. Add the oil and buttermilk and mix well. Finally, add the eggs and whisk together, ensuring there are no lumps.

In a large bowl (or a stand mixer if you have one), add the flour, xanthan gum, baking powder, salt and sugars. Mix this all together ensuring everything is incorporated.

Slowly add the wet chocolate mix in 3 parts, ensuring everything is completely combined, using a spatula to get the last of the lumps off of the bottom.

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.

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## METHOD

### 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.

Add the sugar and egg whites to a heatproof bowl and place over a Bain Marie, whisking constantly. Heat the eggs and sugar to 71°C (160°F) ensuring there are no grains of sugar left.

Transfer this mix to the bowl of a stand mixer whisk attachment that has been cleaned and rubbed with lemon juice. Whisk on high until the meringue has cooled to room temperature (about 15 minutes).

Switch to a paddle attachment and with the speed on medium high, slowly add cubes of room temperature butter until it has been entirely combined. Continue mixing until the buttercream has come together.

Add the melted chocolate and keep mixing until incorporated and set aside until needed.

### 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