

Gluten Free Thursday: Chocolate Cake - A Pretty Huge One

Ingredients:

Difficulty: Easy

(serves 10-12, baked in a 26cm springform pan)

7.5 dl (or 3 cups) gluten free all-purpose flour (I used Sunnuntai's gluten free flour blend)

1.5 dl + 2 tbsp (or 3/4 cup) cacao powder

2 tsp baking soda

1 tsp vanilla sugar

a pinch of salt

200 gr. butter, softened in room temperature

5 dl (or 2 cups) granulated white sugar

3 large eggs

2.5 dl (or 1 cup) buttermilk, in room temperature

2 dl (or 3/4 cup + 4 tsp) boiling water

Instructions:

1. Preheat the oven to 180C. Grease a 26cm springform pan and cover the base with a baking paper.

2. In a medium bowl, mix the first 5 ingredients in the list above. Put aside.

3. In a mixing bowl, put butter and sugar and beat in medium to high speed, until you get a creamy mixture. Scrape the sides of the bowl before next step.

4. While continuing to beat in medium speed, add eggs, one by one, waiting for the mixture to be smooth enough before you add each egg. Scrape the sides of the bowl again if needed, in between.

5. While continuing to beat in medium speed still, add buttermilk and hot water and continue in medium speed until you get an even mixture. Again, scrape the sides of the bowl if needed.

6. Add dry ingredients to the mixture. Beat in medium to high speed just until you get an even mixture.

7. Transfer the cake batter into the cake pan. Smoothen the surface using a spatula. Bake in the oven, in medium rack, for 60 to 70 minutes, until a toothpick inserted in the middle comes out. Let the cake cool completely in the pan before removing. You can use the cake either to make celebration cakes with a couple of layers, cream, decoration etc. or you can just eat it plain with some tea or coffee. Enjoy!