

Gluten-Free Chocolate Cake

Ingredients

175g butter
 3/4 cup caster sugar
 3 large eggs, separated
 200g dark chocolate, grated
 1/2 cup ground almonds
 1 cup gluten-free flour
 1 teaspoon baking powder
 1/4 cup dark cocoa powder
 2/3 cup milk
 Chocolate Topping:
 50g butter, softened
 1 cup sifted icing sugar
 50g dark chocolate, chopped and melted



Method

1. Preheat the oven to 180°C. Lightly grease and line the base of a 5-cup, non-stick ring pan, about 21cm in diameter.
2. Beat the butter and caster sugar, until creamy. Add the egg yolks one at a time, beating well after each addition. Fold in the chocolate and ground almonds.
3. Sift the flour, baking powder and cocoa. Fold into the butter mixture alternately with the milk.
4. Whip the egg whites in a clean bowl, until soft peaks form. Stir 3-4 tablespoons into the batter then gently fold in the remaining egg whites. Spoon into the prepared pan.
5. Bake for 40-45 minutes, until a skewer inserted in the centre comes out clean. Cool in the pan for 5 minutes then turn out onto a wire rack.
6. To prepare the topping, beat the butter and icing sugar, until creamy. Beat in the melted chocolate. Stir well. Spread over the cake.

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Recipe provided by Jan Bilton



Jan lives in Cambridge with her husband Michael. Together they wrote, photographed and published *Marlborough on the Menu*, which won best wine food guide at Le Cordon Bleu World Food Media Awards. Last year they produced a fundraiser for Rotary Cambridge, *Taste Waikato*, a stunning cookbook that showcases the food of the region.