



Chocolate Cake

45 min • Serves 6 • Easy



A Delicious Chocolate Cake

Prep: 15 min

Cook: 30 min

Servings: 6

Difficulty: Easy

Ingredients

- 250 g gluten-free plain flour blend
- 1 tsp xanthan gum
- 70 g cocoa powder
- 300 g caster sugar
- 1½ tsp baking powder
- 1 tsp bicarbonate of soda
- ½ tsp fine salt
- 2 large eggs
- 120 ml neutral oil

- 200 ml milk
- 150 ml hot coffee or boiling water
- 150 g plain yoghurt or buttermilk
- 2 tsp vanilla extract

Method

1. Prep & heat

Heat oven to 170°C fan (190°C conventional) / 375°F. Grease and line two 20cm tins.

2. Mix dry

In a large bowl whisk: flour, xanthan (if using), cocoa, sugar, baking powder, bicarb, and salt until evenly combined.

3. Mix wet (except hot liquid)

In a jug whisk eggs, oil, milk, yoghurt/buttermilk, and vanilla.

4. Combine

Pour wet into dry and whisk until smooth (about 20–30 sec). Don't over-mix.

5. Add hot liquid

Carefully whisk in the hot coffee/water until the batter is glossy and pourable. It will be thin—this is right.

6. Bake

Divide between tins and bake 22–27 mins until the centres spring back and a skewer comes out with a few moist crumbs.

7. Cool

Cool in tins 10 mins, then turn out to a rack and cool completely before frosting.