

GLUTEN FREE CHOCOLATE MUD CAKE

Ingredients:

220g | 8 oz salted butter
220g | 8 oz dark chocolate chips 51% cocoa solids
25g | 1 oz instant coffee
160ml | 5 1/2 oz water

125g | 4 1/2 oz gluten free self raising flour
125g | 4 1/2 oz plain gluten free flour
1/2 teaspoon baking soda
60g | 2 oz good quality cocoa powder
100g | 3.5 oz brown sugar
380g | 13.5 oz caster sugar

4 organic eggs
100ml | 3.5 oz buttermilk
7 tablespoons avocado oil



Method:

- In a pan over low heat melt salted butter, choc chips, coffee powder and water.
- In a bowl combine sift Sr Flour, plain flour and mix. Add baking soda, dark cocoa powder. Add sugars and combine well.
- Lightly beat eggs, add buttermilk and avocado/olive oil. Stir.
- Make a well in bowl of dry ingredients. Add eggs , buttermilk and oil, then add chocolate mix.
- Combine well.
- Put into lined cake tin with paper high around the tin.
- Bake in oven 160°C for 1 hour and 40 mins until cooked.