QUEEN
-EST 1897-

PREP: 15 min
COOK: 70 min
SERVES: 10-12

Gluten & Dairy Free Chocolate Cake

Unlike many gluten free recipes, this classic chocolate cake has a perfectly tender crumb with plenty of moisture. And vegan ganache? Say no more!

Ingredients

Cake

¾ cup (80g) cocoa powder, sifted

¾ cup (160ml) boiling water

2 cups (200g) almond or hazelnut meal

1 tsp baking powder

4 large eggs, at room temperature

1 cup (220g) caster sugar

200ml neutral flavoured oil (canola, vegetable, light olive oil)

2 tsp Queen Natural Vanilla Extract

Ganache

½ cup (60g) cocoa powder, sifted

Method - Cake

STEP 1

Preheat oven to 150°C (fan-forced). Grease and line a 20cm round cake tin with baking paper.

STEP 2

Place the cocoa in a medium bowl and gradually stir in the boiling water until smooth. Set aside to cool.

STEP 3

Sift together almond meal and baking powder. Set aside.

STEP 4

In the bowl of a stand mixer fitted with the whisk attachment or using a hand mixer. Beat together eggs, sugar, oil and Vanilla Extract on high speed for 5 minutes or until thick and pale. Add the cocoa mixture and mix just combined. Add the almond meal and baking powder and fold through until just combined.

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Ingredients

¼ cup Queen Pure Maple Syrup
2 tbsp refined coconut oil, melted
1 tsp Queen Natural Vanilla Extract
1 tbsp dairy free milk (optional)

Method - Cake

STEP 5

Pour mixture into prepared tin and bake for 60-70 minutes or until an inserted skewer comes out with a few wet crumbs. Cool completely in tin.

Method - Ganache

STEP 1

Combine sifted cocoa, Maple Syrup, coconut oil and Vanilla Extract in a bowl. Mix until smooth. Add dairy free milk if any additional liquid is needed. Spread onto cooled cake and enjoy!

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