



CHOCOLATE CAKE (GLUTEN FREE)

INGREDIENTS

Group 1

Ingredient	KG
Butter (Softened)	0.060
Cocoa Powder	0.057
Chocolate Chips	0.057
GLUTEN FREE BAKING MIX	0.283
Sugar	0.079
Eggs	0.150
Water	0.079
Total Weight:	0.765

METHOD

1. Cream butter and sugar until light and fluffy.
2. Beat in eggs one at a time, mixing well after each addition.
3. Stir in water.
4. Sift Bakels Gluten-Free Baking Mix and cocoa powder and stir in to combine.
5. Fold in chocolate chips.
6. Spoon mixture into a well-greased and lined ring tin.
7. Bake at 180°C for approximately 25-30 minutes or until done.
8. Leave in the tin for 10 minutes before turning out onto the cooling rack.
9. Ice with chocolate icing or dust with gluten-free icing sugar if desired.



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes & Muffins, Gluten Free



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Cupcake, Muffin, Sweet
Good