

The BEST Gluten Free Chocolate Cake Recipe

Ingredients

- 200g Free From self-raising flour
- 100g milk chocolate
- 40g cocoa powder
- 230g caster sugar
- 230g soft butter
- 4 large eggs
- 1½ tsp orange extract
- 2 tsp milk

How to bake the cake:

- Pre-Heat your oven to 180C.
- Line two 20cm round sandwich tins.
- Melt milk chocolate in the microwave in 30 second bursts, stirring in-between until melted.
- Put remaining cake ingredients into a large bowl. Beat together on low or by hand until the ingredients are combined.
- Add the melted chocolate and mix at low speed until combined.
- Split the cake mixture between the two tins. Bake for 30-35mins until a skewer inserted into the centre of the cake comes out clean.
- Let the cake cool in tin for 5 mins before turning out of tin. Put on a wire rack to finish cooling.

While the cake is cooking or cooling, you have time to make some icing..

Icing ingredients:

- 250g soft butter
- 250g Icing sugar
- 150g milk chocolate
- 40g cocoa powder
- ½ tsp orange extract
- A little milk

How to make the icing:

- Melt the chocolate in the microwave, just like you did with the chocolate you used in cake recipe. Once it is melted, let it cool a little.
- Beat the butter using an electric mixer or by hand until soft.
- Add the icing sugar, cocoa powder and orange extract and beat until combined.
- Slowly add the melted milk chocolate and beat until combined.
- The buttercream needs to be spreadable. If it is too thick beat in 1 teaspoon of milk at a time until it is spreadable.

When the cakes are cool, it is time to decorate!

Once the cakes are cool, sandwich them together with a generous helping of the icing. Spread the remaining icing over the cake. Then let your imagination run wild and decorate it any way you please!