Gluten Free Dairy Free Lusciously Moist & Easiest Chocolate Cake
(super easy, dairy free)

Your 'handling' time: 15 minutes   Cook Time: see below   Serving: 8-12 slices

Ingredients

Makes one loaf 20cm round or square or 10 cupcakes
Oil for greasing tin, nonstick baking paper to line tin

Dry ingredients:

280g Wild Sourdough Gluten Free Flour

80g Dutch-processed (alkalised) cocoa powder

400g light brown sugar, raw sugar or caster sugar*

1 tsp baking soda (gluten free)

2tsp baking powder (gluten & aluminium free)

Wet ingredients:

3 shots of espresso coffee topped up to 1 cup (250g) with hot boiling water

125g light tasting vegetable oil (olive oil is fine)

3 whole pastured eggs, beaten (approx. weight 150g with no shells)

1 cup (250g) vegan or dairy milk mixed with 2 tbs lemon or lime juice

Method

- Preheat the oven to 160°C fan forced (325°F)
- Add all the dry ingredients to a medium-size mixing bowl. Whisk until there are no lumps.
- Add all the wet ingredients to the bowl and mix or whisk thoroughly (5mins minimum, the longer the better), scrape sides and bottom frequently until combined.
- Spoon/pour the runny batter (do not panic) into a lined cake loaf tin or two smaller baking loaf tins or 18-20cm round tin or cupcake tin
- Bake for approx. 1-1.15mins, it is cooked when an inserted skewer is dry.
- Allow the loaf to rest in the tin for at least 5 minutes.
- Remove cake from the tin and allow it to cool on a wire rack.
- Optional: pour generous amount of dark chocolate ganache
- This cake, once cooled (chilling in fridge recommended) can be horizontally divided into 2 or 3 and you can use it as a base of black forest cake or (vegan or dairy) buttercream layered cake

Store in an airtight container at room temperature for 1 day, or in fridge for 5 days or in the freezer up to 1 month

* Brown or raw or rapadura sugar will create fudgy crumb in cakes
* Caster sugar will create a drier crumb

THIS RECIPE WILL MAKE APPROX 25 CUPCAKES