

MOIST CHOCOLATE CAKE – GLUTEN FREE OPTION



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8 inch pan.

1.5 cups cake flour

1 cup sugar

1/3 cup cocoa

1 teaspoon baking soda

1/2 teaspoon salt (I add a bit more)

1 tablespoon apple cider vinegar

1/2 cup vegetable oil

1 cup water

Put all dry ingredients in a bowl and stir through with a whisk.

Add the vinegar then oil.

Add water a little at a time while mixing by hand until its all mixed. Dont over mix

Bake at 190°C for 45 mins.

Notes:

This batter is a little thick so don't stress and add more liquid.

Baking time is never just 45 mins unless you mixed a single batch. Bigger cakes takes an hour usually.

Also good for cupcakes...about 20 mins

I have made this into different flavours, take out cocoa (I add a bit more flour then) and add vanilla.

If you substitute the water for 100% orange juice it makes an amazing zesty cake... cream cheese frosting is great for this.

Recipe and photo: Mona Croukamp

Nota:

Ek het 'n gluten free koekmeel substitute gekoop en dis koppie vir koppie so jy volg die normale resep.