



CHOCOLATE CHIP CAKE with Coffee Syrup

Preheat oven to 170°C.

Grease and line (sides and base) of a round 23cm cake tin with baking paper for one large cake or 3 x 16cm round cake tins if you want a cake layered with coffee icing.

What you need:

130g white rice flour
100g cornflour (maize)
40g ground almonds
20g instant fine polenta
1 level tsp guar gum
3 level tsp gf baking powder
180g butter (note 1)
60g caster sugar
3 beaten eggs (size 7) @ room temperature
225g natural unsweetened yoghurt (note 2)
3 tsp instant coffee dissolved in 3TBS boiling water
170g chocolate chips

Coffee Syrup:

4 tsp instant coffee granules or powder
2 ½ TBS caster sugar
½ cup + 2 TBS water

To Make:

Measure the flours, guar gum, baking powder and chocolate chip to a large bowl. Using a hand whisk blend well to combine. Set aside. In another bowl cream together the butter and caster sugar with electric beaters. Add the beaten eggs and yoghurt, mix well. Next add the flour mix, gently start to blend through with a spatula then add the coffee liquid. Continue to gently blend through, don't over mix. Pour into the prepared tin or divide between tins and bake for approximately 30 minutes or until a skewer inserted in the centre comes out clean (ovens will vary). If the cake starts to brown too quickly cover with some tin foil.

While the cake is baking make the syrup. Place the coffee, water and caster sugar into a small saucepan. Bring up to a simmer to dissolve the sugar then turn down the heat and cook for a further 2 minutes. Set aside.

When the cake is cooked remove from the oven. It will have a 'crackled' top. Cool slightly in the tin then pour over the cooled syrup. Once the cake is really cooled remove from the tin.

To serve, cut into wedges. You can then either dust with icing sugar, top with a dollop of cream/yoghurt or decorate/sandwich together with coffee butter icing and grated chocolate.

Notes:

1. For dairy free use non dairy spread of choice
2. For dairy free use coconut yoghurt

Tip: Uniced cake freezes well or you could cut into individual wedges then wrap and freeze. Defrost for 1-2 hours and decorate as you wish.