

# Gluten-free Chocolate Cake



## Recipe

<b>KOMPLET Gluten- and Lactose-free Flour</b>	1,000 kg
Eggs	0,900 kg
Butter	0,900 kg
Sugar	1,000 kg
Vanilla Flavour	0,005 kg
Cocoa	0,150 kg
Milk	0,200 kg
Gluten-free Baking Powder	0,030 kg
Salt	0,010 kg
<hr/>	
Total weight	4,195 kg
Yield	6 pieces

### Process:

Mix the butter (ambient temperature), sugar, cocoa, salt, milk and vanilla with wired whisk on medium speed. Then give the eggs cautiously one by one into the bowl. Blend the flour with the baking powder, incorporate carefully gluten-free flour and baking powder into the batter.

**Scaling weight:** 630 g batter  
(tins of 19 cm x 8 cm x 7 cm)

Scale at 630 g and place the batter with wet hands and a scraper into the baking tins.  
Cut with an oiled scraper lengthwise.

**Baking time:** approx. 55 minutes

**Baking temperature:** approx. 180 °C

*Bake the best with something good!*