

TRUfree

Wheat
& Gluten
free

Chocolate Squidgy Cake

Chocolate lovers here we come, the centre of the cake is mousse like and squidgy which just melts in the mouth, but the outer crust and biscuit base gives the variation in texture that makes this cake soooooo delicious. Who knew Wheat and Gluten Free Puddings could be this mouth watering?! Serve with a dollop of Creme Fraiche or Greek yogurt.



Serves 8-10



25-30 minutes



40 minutes

Ingredients

Base

175g [Trufree Bourbon Biscuits](#)
85g unsalted butter

Cake topping

75g unsalted butter
225g Continental Chocolate - extra dark (72%)
3 medium eggs, separated
85g caster sugar
75ml double cream
1 tablespoon Bacardi rum
Icing sugar to dust before serving

Method

Preheat the oven 180°C/adjust for fan/Gas Mark 4

To make the base: Melt the butter in a pan. Whiz the bourbon biscuits in a food processor to finely crush, add to the butter and mix together. Tip into a 20cm deep springform cake tin. Press down and level with the back of a spoon. Chill for 20 minutes.

Meanwhile make the topping: Melt the butter and chocolate in a bowl over a pan of hot water (not boiling). Cool slightly.

Put the egg yolks and caster sugar in a large bowl. Whisk with an electric mixer until pale and creamy.

Stir the cream and Bacardi into the chocolate mixture and then whisk into the egg yolks.

With a clean and dried whisk, whisk the egg whites until stiff. Gently fold the egg whites into the chocolate mixture with a metal spoon.

Pour over the biscuit base and bake in the preheated oven for 40 minutes until risen but still slightly wobbly.

Remove from the oven and cool for 15 minutes in the tin, the filling will sink a little and firm up as it cools. Remove the cake from tin onto a cooling rack.

Serve at room temperature dusted with icing sugar.

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Nutrition Point Ltd, Station Court, 442 Stockport Road, Warrington, England WA4 2GW

TRUfree Careline: 0800 954 1982 (lo-call rate) Open 9am - 5pm, Mon to Fri | Email: info@trufree.co.uk