

Chocolate Cake made with Teff Flour

Innovative Solutions

Ingredients

80g of pure Teff Flour
80g of blended gluten free flour
36g of Cocoa powder
8g pure baking powder
2g of salt
100ml of vegetable oil
160gms of caster sugar
3 medium eggs
2 tbsp syrup
1 crushed banana
1 level tspn of Instant Coffee
25gms of cooking chocolate (grated or pips)
2gms of pure Xanthan Gum

Method

1. Sieve all the dry ingredients together
2. Separately mix the vegetable oil with the sugar, then add the eggs, syrup and banana.
3. Slowly add the dry ingredients.
4. Continue mixing to a smooth creamy consistency.
5. Now stir in the cooking chocolate.
6. Pour the mixture into 2 x 7inch tins.
7. Place in oven on gas mark 4, 180oC for 30 minutes, or well risen and firm to the touch.
8. Knock out of the tins and allow to cool.