

Dulce de Leche Chocolate Cake

Glutenfree or not **Part 1**

Preheat oven to 145°C/295°F (fan/convection oven) or 165°C/330°F (static oven)

9-10cm (3.5-4 in) x 20cm (8 in) x 7cm (2.7 in)

Grease (with butter) and flour loaf tin or round tin (or use baking paper liner)

1 Melt chocolate on bain marie. Allow to cool a little off the heat. Or melt in short spurts in the microwave.

metal or glass bowl

milk or dark chocolate drops or pieces 66g/2.32 oz (1/3 cup + 1 tbsp chips)

2cm/3/4 in water on low simmer

Made with 60g/3tbsp + 1/2 tsp dulce de leche + 40g/ml liquid whipping cream (less 1-2tsp)



scant 1/2 tsp pure vanilla extract or vanilla powder

at room temperature 77-80° (from 1/2 medium large eggs less 1/2 tsp)



5 Gradually add and whisk in beaten egg.

2 Whisk to combine.

or plain/all-purpose flour

Glutenfree Flour Mix 66g/1/2 cup + 2tsp

Small-medium bowl

small pinch of salt, fine sea salt, baking powder 5g/1tsp (optionally gf)

4 Stir in with whisk until creamy and smooth.

butter and sugars

44g/3tbsp softened at room temperature unsalted butter

20g/4 1/4 tsp (superfine) caster sugar



3 Whisk until creamy and smooth.

13g (1/2tbsp + 1/2tsp) pure maple syrup



yummy!