

Dulce de Leche Chocolate Cake

Gluten free or not

Part 2



6 Fold in melted chocolate. Stir with whisk slowly if lumpy.

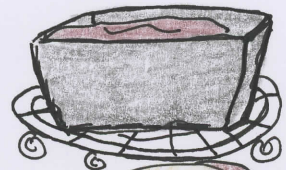


7 Add the flour mix and fold gently until just combined. Don't overmix. Use whisk if needed.

The cake's ready when an inserted skewer comes out clean.



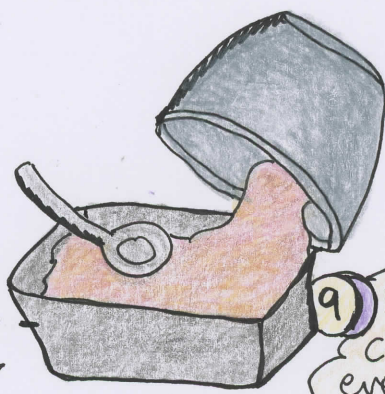
and when pressed lightly with your finger the top springs back a little.



11 Allow to cool 10 mins in tin. Unmould then cool on wire rack.

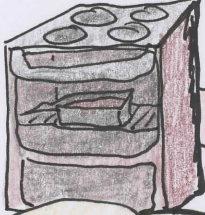


8 Fold in gently. Add a little milk if needed. Don't overmix.



9 Pour into prepared cake tin. Spread evenly with back of metal spoon.

10 Bake in the middle of the oven 20-30 minutes, maybe longer.



Don't open the door the first 20-25 mins.

About $\frac{1}{2}$ full is fine (or $\frac{2}{3}$ full)