

Chocolate & hazelnutt gluten free cake

Ingrédients

- 125g dark chocolate
- 75g milk chocolate
- 75g butter
- 80g sugar
- 4 eggs
- 40g cornstarch
- 150g hazelnut powder
- 5g baking powder
- 1 pinch of salt

Préparation

1. Today a super fast and very easy recipe, it's also nice sometimes to eat a good cake after having spent only a few minutes in the kitchen J This is a chocolate & hazelnut gluten free cake.
2. I used a mix of dark and milk chocolate, you can of course use only dark chocolate if you prefer, or, as in my gluten free hazelnut cake, add a heart of spread for an even more yummy result!
3. Prep time : 10 minutes + 25 minutes cooking For a 18 to 20cm cake | 6 to 8 servings : Ingredients : dark chocolate milk chocolate butter sugar 4 eggs cornstarch hazelnut powder baking powder 1 pinch of salt Recipe : Whisk the eggs with the sugar.
4. Melt the chocolates with the butter.
5. Add them to the eggs.
6. Stir in the cornstarch and hazelnut powder, then a pinch of salt.
7. Pour the dough into a circle 18cm in diameter, then bake at 180°C for 25 minutes.