# Chocolate & Buckwheat Cake (Gluten-Free)

## Ingrédients

- 110g of butter
- 100g of sugar
- 3 eggs
- 75g of dark chocolate
- 70g of heavy whipping cream
- 35g of unsweetened cocoa powder
- 6g of baking powder
- 60g of hazelnut flour
- 120g of buckwheat flour
- 125g of whole milk
- 50g of chocolate chips
- 200g of chocolate (I used milk chocolate)
- 15g of neutral oil (like grapeseed)
- 35g of roasted buckwheat seeds (plus a few more for decoration)

## Préparation

1. The combination of chocolate and buckwheat, do you know it?

2. I discovered it in a tart recipe by Nicolas Paciello, and I loved it!

3. So, I wanted to use it in a cake recipe, which is gluten-free   It's a very simple recipe, a classic cake with a delicious milk chocolate glaze (but you can of course make it with dark chocolate).

4. In short, a perfect cake for a snack/breakfast/dessert   Equipment:Cake mold Ingredients:I used Caraïbes chocolate from Valrhona: code ILETAITUNGATEAU for 20% off site-wide (affiliated).

5. I used hazelnut flour from Koro: code ILETAITUNGATEAU for 5% off site-wide (non-affiliated).

6. Mix the softened butter with the sugar.

7. Add the eggs one by one, mixing well after each addition.

8. Heat the cream, and melt the chocolate.

9. Pour the cream over the melted chocolate, mixing well to obtain a smooth and shiny ganache.

10. Add the ganache to the previous mixture.

11. Then fold in the sifted dry ingredients (hazelnut flour, buckwheat flour, baking powder, cocoa powder).

12. Finish with the milk and finally the chocolate chips.

13. Pour into a buttered and floured mold, or lined with parchment paper.

14. Bake in the preheated oven at 160°C for about 1 hour, the tip of a knife should come out clean.

15. Soak the cake with milk.

16. Let it rest a few minutes, then unmold and wrap immediately in plastic wrap and let it cool completely.

17. When the cake is cold, prepare the glaze: gently melt the chocolate, add the oil, mix well, and add the buckwheat seeds.

18. Pour the glaze over the cake previously placed on a rack.

19. Decorate with a few buckwheat seeds, then let it set before enjoying!