

## Gluten-Free Devils Food Cake

Product: Ardent Mills Gluten-Free All-Purpose Flour Blend # 22325



Ingredient	Kg	g
Ardent Mills Gluten-Free All-Purpose Flour Blend	1	0
Butter	1	100
Kosher salt	0	13
Baking soda	0	42
Dutch process coco powder	0	280
Dark chocolate	0	556
Brown sugar	1	490
Vanilla extract	0	50
Brewed black coffee	1	100
Liquid eggs (cold)	0	960
Egg yolks (cold)	0	150

### Equipment:

4-Speed upright mixer with paddle attachment

### Preparations:

1. Preheat oven to 350°F (175°C)
2. In a double boiler, combine butter, coffee, and chocolate. Heat until melted.
3. Remove from heat and add in brown sugar, vanilla and salt. Whisk to combine.
4. Mix in eggs & egg yolks. Next, sift in flour and baking soda. Whisk to combine.
5. Divide batter evenly between prepared cake pans and bake for approx. 30 minutes (until a toothpick comes out with a few crumbs stuck to it)
6. Remove cakes from oven and cool in the pan for 1 hour before removing from pan and placing on a cooling rack.

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. No warranties expressed or implied are made.



7. Remove from oven, cool in pan for 10 minutes then turn out onto a cooling rack until completely cooled.
8. Cool cakes completely. Ice using Swiss buttercream icing, recipe below.

## Yield:

3 x tri-layer cakes

## Swiss Buttercream Icing:

Ingredient	Kg	g
Egg whites	0	510
Light brown sugar	0	930
Kosher salt	0	12
Cream of tartar	0	3
Cubed cold unsalted butter	1	365
Vanilla extract	0	45
Dark chocolate	0	975

### Instructions:

1. Combine egg whites, sugar, salt and cream of tartar in the bowl of a stand mixer.
2. Place over a pot of simmering water and stir gently until mixture reaches 185° F (approx. 10 mins)
3. Place bowl into stand mixer and whisk on high until mixture cools to 90° F (approx. 10 minutes)
4. With mixer running, slowly add in cold butter 1 or 2 cubes at a time
5. The meringue will initially deflate and look runny as the butter is added in but will thicken as more butter is added.
6. Once butter is fully incorporated, turn mixer to low and add in vanilla extract
7. The butter cream should now be approx. 72° F and be soft and silky
8. Melt chocolate over a double boiler and then slowly add into butter cream as mixer is running on low.
9. Scrape the sides of the mixer bowl to ensure that there is no chocolate stuck to the sides of the bowl

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