



Chocolate Buckwheat Cake (gluten free)

Simple. Chocolatey with a lovely texture.

- 170g dark chocolate, chopped (I use 70%),
 - 115g butter, cubed
 - 4 large eggs, separated
 - 100g sugar (I use coconut sugar)
 - 80ml plain whole-milk yoghurt / buttermilk (I use Lard Ass buttermilk, which is lactose free)
 - 1 teaspoon pure vanilla
 - ½ teaspoon salt
 - 75g almond meal
 - 35g buckwheat flour
1. Preheat the oven to 180°C (350°F). Butter and line a 20cm cake tin.
 2. Set a heatproof bowl over a pan of simmering water, melt the chocolate and butter until smooth, then remove from heat and cool slightly.
 3. In a medium bowl, whisk together the egg yolks, half of the sugar, the yoghurt / buttermilk, vanilla, and salt. Whisk them into the melted chocolate. Stir in the almond meal and then the buckwheat flour.
 4. Beat the egg whites until they form soft peaks. Gradually add in the other half of the sugar and beat until the whites form firm peaks. Fold one-third of the whipped egg whites into the chocolate mixture to lighten it, then fold in the remaining chocolate mixture and mix gently just until it's completely combined.
 5. Scrape the batter into the pan, level the top and bake for 25 to 30 minutes. The cake will feel relatively set, but the centre of the cake should still be soft. Don't overcook it. Let it cool for 10 minutes before removing from the pan.

Adapted from a David Lebovitz recipe. David suggests adding a handful of hazelnuts to the mix. Walnuts would probably be lovely too.