



Gluten-free chocolate cake cups

Serving portion

- ▶ Total 4 pcs x 25g (without cream)
- ▶ Chocolate batter 4 pcs x 25g
- ▶ Double cream 1 spray (double cream + coffee shot)
- ▶ Shaved chocolate 0,5g

Cooking cycle

Top Temp.	Bottom Temp.	Total Time
249°C	230°C	0.30
Microwave	Bef/After	Flex
0.30	Before	On



Ingredients (18 coffee paper cups)

- ▶ Almond flour 125g
- ▶ Eggs 4 pcs
- ▶ Baking powder 8g
- ▶ Cocoa powder 20g
- ▶ Caster sugar 80g
- ▶ Double cream 200g (for topping)
- ▶ Espresso shot 1
- ▶ Powdered sugar 20g



Process

1. Mix all dried ingredients (flour, baking powder, cocoa and sugar) in a bowl.
2. Add beaten eggs to the dried ingredients and mix thoroughly.
3. Fill the coffee cup with 25g of batter.
4. Place the batter-filled cups into the SpeedDelight for 30 seconds.
5. Combine cream and espresso shot and whip until stiff.
5. Top the cake with coffee-flavoured double cream and shaved chocolate.



Chef tips

Save time by preparing the mix in advance.



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