

GLUTEN FREE CHOCOLATE CAKE



Acacia fiber has a prebiotic effect and is globally recognized as a dietary fiber, with a positive impact on digestive health and the glycemic index. It's also an ideal ingredient for natural and healthy product formulations for gluten free product formulations.

Alland & Robert range **Acacia Fibre** offers a guarantee of minimum 90% fiber content (international method AOAC 985-29).

**More information
on Acacia Fibre**



INGREDIENTS

% in weight

- Eggs 28
- Chocolate 28
- Cane sugar 14.9
- Sunflower oil 14
- Rice flour 10
- **Acacia Fibre 339 (Organic)** 4
- Baking powder 1.1

INSTRUCTIONS

- Melt the chocolate in a bain-marie.
- In the kitchenaid bowl, whisk the eggs with the sugar for 3 min at speed 3.
- Add the melted chocolate and mix for 1 min at speed 1.
- Add the oil and mix for 1 min at speed 1.
- Add the flour, baking powder and Acacia Fibre, mix for 2 min at speed 1.
- Cook for 15 min at 180°C (356°F).