Creamy mascarpone and chocolate cake

Cocoa sponge cake (gluten free)
· 6 eggs (at room temperature)
· 70 g gluten-free flour mix
· 50 g potato starch
· 4 tbs cacao (gluten-free)
· 150 g sugar

Syrup
· ¾ cup hot water
· 2 tsp vanilla sugar
· 1 tsp vanilla extract (make sure is g-f)
  or 1tbs of rum (you can replace it
  by 1–2 tsp instant coffee)

Filling cream
· 250 g mascarpone cheese
· 120 ml whipping cream (well-chilled)
· 4 tbs caster sugar

Chocolate icing
· 100 g milk chocolate (make sure is g-f)
· 3 tbs double cream

RECIPE FOR ROUND PAN 8–9"

Gluten-free

CONTAINS:

Eggs   Dairy   Sugar

Sponge cake

1. Separate whites from yolks and beat whites until very thick.
2. At the end of beating slowly add sugar and start gradually adding yolks. 3. Mix together gluten-free flour, starch and cocoa, then sift into the egg mixture and stir very gently with spoon. 4. Put the baking paper only on bottom of the round pan 8–9", pour the mixture and bake for 35 minutes in 180˚C (350˚F). 5. Let the cake to cool down in the oven (even overnight) 6. When cool, remove from pan and cut into 3 layers (you can use a thread to do it).

Syrup

1. Pour sugar to a hot water and stir until dissolved. 2. When cool add vanilla extract or rum. If you have decided to use a instant coffee, dissolve it with sugar in a hot water.

Filling cream

1. Pour whipping cream into the bowl and beat until it holds soft peaks. **2.** While still beating, gradually add caster sugar and mascarpone. Stop when cream is stiff and fluffy.

Chocolate icing

1. Melt the chocolate with double cream in the water bath and then pour into decorating bag sleeve.

Cake

1. Take first layer of sponge, and using a spoon gently moisten the cake with a syrup and spread cream over it. Repeat this with second layer. **2.** On the top layer pour syrup and decorate by chocolate icing. You can also add some chocolate chips. Wait until chocolate icing solidified before cutting cake. Keep cake in the fridge. Enjoy!