GLUTEN FREE PEANUT BUTTER CAKE

Gluten Free Peanut Butter Cake

Recipe by Chef Kevin Dundon

Ingredients

- 4 eggs, separated
- 110g caster sugar
- 2 tbsp peanut butter
- 325g Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- 55g gluten free self-rising flour
- **To Serve**
- 100g Caramalised Nuts
- Icing Sugar

Directions

- Preheat the oven to 160°C on a convection setting or without fan to allow the cake to rise without trouble.
- Place a roasting tray or deep tray filled 2/3 with hot water in the oven, this will be a bain-marie to help the cake cook smoothly and become as light as possible.
- Prepare a cake tin (do not use a cake tin with removable base as it is leak through the bain-marie) or ceramic dish with baking paper.
- Prepare the cake batter, in a bowl, beat the egg yolk and a quarter of the caster sugar. Whisking until very pale and thick.
- Stir in the peanut butter and yogurt
- Sieve the gluten free flour and fold or gently whisk into the mixture until combined.
- In the meantime, whip the egg whites in a second bowl, adding the caster sugar a teaspoon at the time until a light meringue is achieved or stiff peaks.
- Next gently, fold the meringue mixture in the peanut and yogurt mixture. Add a third of the meringue at the time so the first few folds will loosen the mixture and the remainder of the meringue, when combined, will keep as much lightness as possible. Do not tap or hit the bowl at this stage!
- Pour the mixture in the prepared tin and transfer to the roasting tray in the oven set as a bain-marie.
- Bake in the oven for 30-40 minutes until cooked through or a skewer inserted come out clean.

- Gently remove from the oven without dripping water from the bain-marie into the cake, set aside to cool.
- Once cooled, decorate with some caramelised nuts and icing sugar and enjoy with some whipped cream or extra yogurt! The cake will stay fresh for 2-3 days