**Chocolate Gluten Free Gingerbread Cake**

**INGREDIENTS**

2 ounces semi-sweet or dark chocolate, chopped

1 3/4 cups (245 g) [**all purpose gluten free flour**](https://glutenfreeonashoestring.com/all-purpose-gluten-free-flour-recipes/) (I used Better Batter)

1 1/2 teaspoons xanthan gum (omit if your blend already contains it)

1/2 cup (72 g) cornstarch

1/2 cup (40 g) unsweetened cocoa powder (natural or Dutch-processed)

1 teaspoons baking soda

1/2 teaspoon baking powder

2 teaspoons ground cinnamon

2 teaspoons ground ginger

1/2 teaspoon kosher salt

1/2 cup (100 g) granulated sugar

2 tablespoons (42 g) unsulphured molasses

6 tablespoons (126 g) pure maple syrup

4 tablespoons (84 g) honey

1 egg (50 g, weighed out of shell) at room temperature, beaten

1 cup (8 fluid ounces) warm water

8 tablespoons (112 g) neutral oil (I used sunflower oil)

Confectioner’s sugar, for dusting (optional)

**DIRECTIONS**



* Preheat your oven to 325° F. Grease a 9 inch square baking pan, line it with unbleached parchment paper, and set it aside.
* In a small, microwave safe bowl, place the chopped chocolate and microwave for 45 seconds at a time at 60% power, stirring in between intervals, until melted and smooth. Set the chocolate aside to cool briefly.
* In a large bowl, place the flour, xanthan gum, cornstarch, cocoa powder, baking soda, baking powder, cinnamon, ginger, salt, and sugar, and whisk to combine well. Add the molasses, maple syrup, honey, egg, melted chocolate, water and oil, and beat with either a mixer or a large spoon until well-combined.The batter will be smooth, and thickly pourable. Pour into the prepared pan, and smooth the top with a wet spatula. Bang the pan on the counter a few times to remove any air bubbles from within the batter.
* Place the pan in the center of the preheated oven, and bake until a toothpick inserted in the center comes out with, at most, a few moist crumbs attached (about 35 minutes). Remove from the oven and allow it to cool in the pan until firm (about 10 minutes). Turn the cake out onto a wire rack to cool completely. Once the cake is cool, dust with the optional powdered sugar, slice and serve.
* *Originally published on the blog in 2012. Recipe simplified and made naturally dairy-free, photos and video and most text new.*

Love,