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**Gluten Free Giant Choccy Button Cake
Recipe shared courtesy of Rebecca Kibbler**

**Ingredients**

-8 tbls Gluten Free Plain Flour
-8 tbls Caster Sugar
-4 tbls Butter
-2 eggs
-Whole Milk
-Giant Chocolate Buttons to personal taste

**Method**

1. Mix your dry ingredients, 8 tablespoons of flour and 8 tablespoons of sugar together in a mixing bowl.
2. Add your wet ingredients – 2 eggs and 4 tablespoons of butter – to your dry ingredients. If your butter is very hard partially melt it in a microwave to soften it before adding it to the mixture.
3. Mix everything together well, making sure to incorporate all of the dry mixture. Your cake batter should be a dropping consistency. If your batter is still too thick add a small amount of milk a bit at a time until your batter reaches the correct consistency.
4. Add your chocolate buttons to your personal taste and mix in well.
5. Pour your batter evenly into individual cake cases and top with a chocolate button for decoration.
6. Bake in the middle of the oven, until golden brown and cooked through. Baking time varies between ovens. Check on your cakes every 5-10 minutes to make sure they’re not burning.
7. Once cooked take out and leave to cool. Once cooled turn cakes out onto a plate and wait to go cold before serving, or serve warm if you prefer your cakes to melt in the middle.