



GLUTEN-FREE CHOCOLATE CAKE

*Created by Sandi Gaertner
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INGREDIENTS

- 2 cups gluten free chocolate cake mix
- 1/2 cup butter, melted
- 3/4 cups milk (or non-dairy milk)
- 6 ounces yogurt or sour cream
- 3 large eggs
- 1 teaspoon baking powder
- 1 teaspoon pure vanilla extract
- dash of salt

PREP TIME

- Prep | 10 m
- Cook | 20-25 m
- Ready in | 40 m
- Keeps | 4 days

PROCEDURE

01

Preheat oven to 350° F. Mix your dry ingredients and whisk to blend.

02

In a smaller bowl, add your wet ingredients and mix.

03

Pour the wet ingredients into the dry ingredients and mix until just barely mixed.

04

Pour into greased cake pans and bake 20-25 minutes. Test doneness with a toothpick. Remove from the oven and allow to cool completely before frosting.

05

Make or use store-bought frosting to frost the cake.