

Gluten Free Habit

CHOCOLATE CAKE (GLUTEN FREE)



This moist, flavorful chocolate cake will make you wonder if it's really gluten free! Use this basic recipe to create anything from simple layer cakes to over-the-top masterpieces for parties and holidays.

Makes: Three 8-inch cakes

INGREDIENTS:

1 cup white rice flour	1 tsp. salt	½ cup vegetable oil
½ cup potato starch	1/2 tsp. xanthan gum	2 eggs (room temp.)
½ cup tapioca flour	1 cup unsweetened cocoa powder	2 tsp. vanilla extract
1 Tbsp. + 1 tsp. baking powder	2 cups granulated sugar	1 cup water
1 ½ tsp. baking soda	1 cup milk	

GETTING READY:

1. Prepare three 8-inch cake pans (spray bottom only)
2. Preheat oven to 350°
3. Set out a cake plate. One with a cover is best.

LET'S GET STARTED:

1. In a large mixing bowl, whisk together white rice flour, potato starch, tapioca flour, baking powder, baking soda, salt, and xanthan gum.
2. Stir in cocoa powder and sugar
3. Add milk, oil, eggs, vanilla, and water
4. Mix on low speed until combined, then on medium for at least 3 minutes more
5. Pour into pans evenly
6. Bake at 350 degrees for 20-25 minutes or just until toothpick inserted into the center comes out clean and cake is pulling away from edge of pan slightly.
7. Allow cakes to cool in pans for 15-20 minutes or until cool enough to safely remove from pans. Finish cooling on wire rack. Do not remove from pan too early as the cake will be fragile and could crack. Frost when cakes are completely cooled.