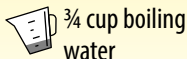
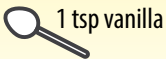
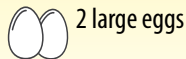
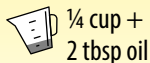
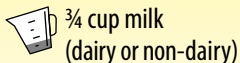


Gluten-Free Chocolate Cake Mix

You'll need:



1. Preheat oven to 325 degrees. Grease two 8" or 9" cake pans or line standard muffin pan with 20 paper baking cups.
2. Pour flour blend into a medium-sized bowl. Add the milk, oil, eggs and vanilla. Mix until combined.
3. Add boiling water. Carefully beat batter for 60 seconds on medium-high speed. Batter will be thin.
4. Pour batter evenly into cake pans or baking cups.
5. Bake for 25-30 minutes or until a toothpick inserted comes out clean.
6. Cool completely and enjoy! If desired, top with frosting or sprinkle with powdered sugar.

Yield: two 8" or 9" round layers or 20 cupcakes

Vanilla Frosting:

1 cup salted butter, softened

4 cups powdered sugar

2 tbsp milk

1 tsp vanilla

1. Cream butter with a mixer. Slowly add powdered sugar, milk and vanilla and beat until fluffy.

