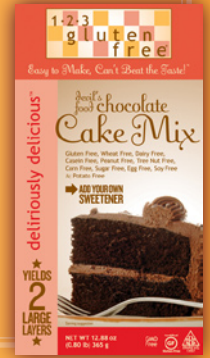# chocolate GINGERBREAD cake

1 package 1-2-3 Gluten Free® Deliriously Delicious
   Devil's Food Chocolate Cake Mix
1¾ cup sugar
4 large eggs, room temperature
1 Tbsp. cinnamon
1 tsp. ground ginger
¼ tsp. ground nutmeg
½ tsp. ground allspice
½ cup sour cream
½ cup vegetable oil
¼ cup molasses
¼ cup water
1½ cups mini chocolate chips

WHITE CHOCOLATE GLAZE
8 oz. gluten-free white chocolate
4 tsp. milk
½ tsp. pure vanilla extract

① Preheat oven to 350° F. Generously spray 10-cup bundt pan with non-stick spray.

② In bowl of mixer with paddle attachment, place cake mix, sugars, spices, sour cream, oil, molasses and water. Mix well.

③ Mix in chocolate chips by hand.

④ Pour batter into prepared pan. Bake for approximately 40-50 minutes. Baking times may vary by appliance. A toothpick inserted in center should come out nearly clean.

⑤ Let cake sit in pan for 5 minutes. Then, carefully invert onto serving platter. Let cool completely.

⑥ In microwave safe bowl, melt chocolate and milk together on medium power. Stir. Repeat as necessary but do not overcook.

⑦ Stir in vanilla extract. Drizzle glaze over cake and let harden before serving.