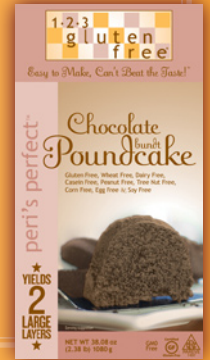# egg-free
CHOCOLATE
poundcake

1 package 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix
¾ cups unsalted butter, unsalted margarine, softened or shortening
1 cup whole milk or milk substitute
⅛ cup ground flaxseed
⅔ cup plus ⅝ cup tepid or warm water
2 cups chocolate chips (optional)
2 tsp. Chocolate extract (optional)

① Preheat oven to 325º F. Generously spray 12-cup bundt non-stick pan OR two 9" round non-stick pans or two loaf pans with non-stick spray.*

② In a small bowl, mix flaxseed and water. Let stand while mixing other ingredients.

③ Pour Mix in bowl of mixer with paddle attachment. Add butter/margarine/shortening and mix. Add milk or milk substitute and mix well until batter is thoroughly blended. Add flaxseed/water mixture and chocolate extract, if using. Mix well. Add optional chips.

④ Pour batter into pre-greased pan(s).

⑤ Bake for 1–1¼ hours, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.

⑥ Cool cake in pan for 5 minutes. Then, invert cake onto serving platter and cool completely.

⑦ Dust with powdered sugar or glaze. Cut and serve.

If you are using a pan(s) that does not have a non-stick coated surface, then generously spray the pan(s) with non-stick spray, and then dust with cocoa powder to prevent cake from sticking to pan(s).