

egg-free DEVIL'S FOOD

# chocolate cake



1 package 1-2-3 Gluten Free® Deliriously Delicious Devil's Food Chocolate Cake Mix  
12 Tbsp. butter/margarine/shortening, softened  
1 cup sugar  
¾ cup light brown sugar, packed  
2 tsp. ground salba\*  
6 Tbsp. water  
1 Tbsp. baking powder  
1 cup water

- ① Preheat oven to 350° F. Grease 9" x 13" pan, two 9" round pans or line 2 cupcake pans with 24 paper liners.
- ② Place butter/margarine/shortening in bowl of mixer with paddle attachment. Beat until creamy, approximately two minutes. Add sugars to butter and beat until fluffy, approximately three minutes. Add ground salba and 6 Tbsp. water and beat until thoroughly mixed.
- ③ Add Mix and 1 cup water and beat until thoroughly mixed. Stop mixer and scrape down with spatula. Beat again until light and fluffy, at least 3 minutes. Pour mixture into prepared pan(s). Bake until toothpick inserted in center comes out clean, approximately 25-30 minutes for two 9" round cake pans. Baking times may vary by appliance and cake(s) will take longer to bake than cakes made with eggs.
- ④ Let cake(s) cool in pan(s) for 5 minutes. Then invert onto cooling racks and cool completely before frosting.

\* If you don't have ground salba, then you can substitute ¼ cup ground flaxseed mixed with ½ cup warm water (and omit the 6 Tbsp. water from above recipe). Let sit for 15 minutes until it thickens. Add after the sugars are mixed in. The cake made with flaxseed is slightly drier than the cake made with salba, but still good.

