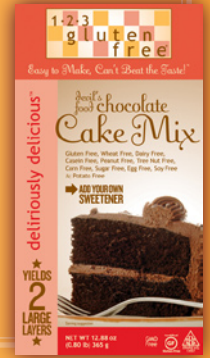


milk CHOCOLATE cake



1 package 1-2-3 Gluten Free® Deliriously Delicious Devil's Food Chocolate Cake Mix
12 Tbsp. unsalted butter/unsalted margarine, softened or shortening
2 cups sugar
4 large eggs, room temperature
1 tsp. pure vanilla extract
1½ cups buttermilk
3 Tbsp. apple cider vinegar
cream cheese or white icing

- ① Reheat oven to 350° F. Grease two 9" round pans.
- ② Place butter/margarine/shortening in bowl of mixer with paddle attachment. Beat until creamy, approximately two minutes. Add sugar to butter and beat until fluffy, approximately three minutes. Add eggs, one at a time and beat until thoroughly mixed.
- ③ Add Mix, vanilla, buttermilk and vinegar and beat until thoroughly mixed. Stop mixer and scrape down with spatula. Beat again. Pour mixture into prepared pan(s). Bake until toothpick inserted in center comes out clean, approximately 37 minutes for two 9" round cake pans. Baking times may vary by appliance.
- ④ Let cake(s) cool in pan(s) for 5 minutes. Then invert onto cooling racks and cool completely before frosting with cream cheese or white icing.

