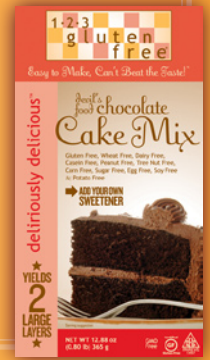


# sugar-free DEVIL'S FOOD chocolate cake



1 package 1-2-3 Gluten Free® Deliriously Delicious Devil's Food Chocolate Cake Mix  
12 Tbsp. butter/margarine/shortening, softened  
 $\frac{3}{4}$  cup agave  
 $\frac{1}{3}$  cup pure maple syrup  
4 large eggs, room temperature  
 $\frac{1}{3}$  cup water

- ① Preheat oven to 350° F. Grease 9" x 13" pan, two 9" round pans or line two cupcake pans with 24 paper liners.
- ② Place butter/margarine in bowl of mixer with paddle attachment. Beat until creamy, approximately two minutes. Add agave and maple syrup to butter and beat until fluffy, approximately three minutes. Add eggs, one at a time and beat until thoroughly mixed.
- ③ Add mix and  $\frac{1}{3}$  cup water 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 13–16 minutes for cupcakes, 27–33 minutes for 9" x 13" pan, and 17–22 minutes for two 9" round 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.

