



**Gluten Free**



TheBloomfieldFarms.com

## Gluten Free Chocolate Cake

### EQUIPMENT NEEDED:

Stand up mixer w/paddle attachments or a hand mixer w/ beater attachments, rubber spatula, measuring cups/spoons, small mixing bowls, whisk, 9x13 baking sheet.

### INGREDIENTS:

1/2 pound (2 sticks) unsalted butter, softened	1 3/4 cups whole milk
1 1/4 cups granulated sugar	2 1/2 cups Bloomfield Farms® Gluten Free Cake Mix
1/2 cup unsweetened cocoa powder	1/2 teaspoon sea salt
2 teaspoons gluten free vanilla extract	1 teaspoon baking powder
2 Grade A large eggs	
1 cup sour cream	

### PROCEDURE:

Pre-heat oven to 350 degrees.

1. Using the small mixing bowl combine the cake mix, salt and baking powder.
2. With the paddle attachment, beat the butter in a separate bowl on medium-low speed until smooth and creamy.
3. Slowly add the sugar, increase the speed to medium and cream the mixture until light and fluffy, about 8 to 10 minutes.
4. Slowly add the cocoa powder and vanilla extract until fully incorporated.  
*Note: When working the above mixture it's good to scrape the mixing bowl down occasionally to ensure proper incorporation of the products.*
5. Add the eggs one at a time allowing each egg to be fully absorbed before adding the next egg.
6. Reduce the mixing speed to medium-low, add the sour cream and blend until fully incorporated.
7. Slowly add the milk, a small amount at a time and blend until fully incorporated.
8. Slowly add the cake mix and blend until a smooth batter is formed.
9. Scrape the cake batter from the bowl onto the baking sheet and using a wet spatula, smooth out the surface of the cake.
10. Place the baking sheet into the pre-heated oven and bake for 35 to 45 minutes.