



Montana Gluten Free Processors

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Chocolate Cake Recipe (gluten free)

Ingredients:

2/3 cup butter, softened

1 2/3 cups sugar

3 eggs

2 cups Montana Gluten Free All Purpose Baking Mix

2/3 cup baking cocoa

1 ¼ tsp baking soda

1 1/3 cups milk

Confectioners' sugar or favorite frosting

Directions:

1. Preheat oven to 350°. Line the bottom of a 13 in x 9 in cake pan with parchment paper.
2. In a bowl, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Combine All Purpose Baking Mix, cocoa, and baking soda; add to creamed mixture alternatively with milk, beating until smooth after each addition.
3. Pour batter into prepared pan and bake for 35-40 minutes or until toothpick can be poked in and pulled out clean. Cool on a wire rack. When cake is cool, dust with confectioners' sugar or frost with your favorite frosting.

**Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*