

# SAMSSites Recipes

## Gluten Free Chocolate Cake

*Taking an existing recipe and modified it.*

- 1 1/2 cups (320g) granulated sugar
- 1/ cup br rice flour
- 1/2 cup almond flour
- 1/2 cup oat flour
- 1/2 cup tapioca flour
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs, room temperature
- 1 cup milk(or dairy-free milk)
- 1/2 cup vegetable oil (or oil of choice)
- 1 1/2 teaspoons vanilla extract
- 3/4 cup boiling water (for activating the cocoa)
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1. Preheat oven to 350°F (180°C). Position rack in center of oven. Grease two 8-inch round cake pans; set aside. 2. In a large mixing bowl, stir together sugar, flour, cocoa, baking powder, baking soda, and salt until there are no visible clumps. 3. Add eggs, milk, oil, and vanilla. Beat with a mixer on medium speed for two minutes. 4. Stir in boiling water. 5. Spoon batter evenly into cake pans or cup cake papers. Bake for 35 to 38 minutes, or until a toothpick inserted in the center comes out clean.

