GLUTEN-FREE DEVILS FOOD CAKE

PREP TIME: 15 MINUTES

TOTAL TIME: 1.5 HOURS

YIELD: 1 Tri-Layer Cake

SERVING SIZE: 1 Slice (125g)

Ingredients:

Volume	Ingredient	g
1.5 cups	Gluten-Free AP Flour Blend	210
1 cup	Butter, unsalted, cubed	231
½ tsp	Kosher salt	3
1 ¼ tsp	Baking soda	9
½ cup	Dutch process cocoa powder	60
¾ cup	Dark chocolate	115
1 ½ cups	Brown sugar	310
1 ½ tsp	Vanilla extract	10
1 cup	Brewed black coffee	231
4	Eggs (cold)	200
1	Egg yolks (cold)	32
	Total:	1411

Ardent Mills®

Equipment:
Stand mixer with paddle attachment.

Directions:

1. Preheat oven to 350°F (175°C)
2. In a double boiler, combine butter, coffee, and chocolate. Heat until melted.
3. Remove from heat and add in brown sugar, vanilla and salt. Whisk to combine.
4. Mix in eggs & egg yolks. Next, sift in flour and baking soda. Whisk to combine.
5. Divide batter evenly between prepared cake pans and bake for approx. 30 minutes (until a toothpick comes out with a few crumbs stuck to it)
6. Remove cakes from oven and cool in the pan for 1 hour before removing from pan and placing on a cooling rack.
7. Ice with your favourite chocolate buttercream icing, enjoy!

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NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. No warrantees expressed or implied are made.

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