

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 |

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

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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1 Tri-Layer Cake

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 warranties expressed or implied are made.

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