

# GLUTEN-FREE DEVIL'S FOOD CAKE

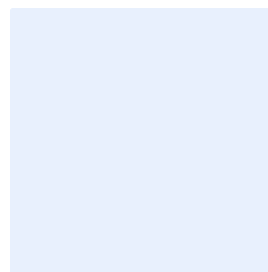
**PREP TIME:** 5 MINUTES

**TOTAL TIME:** 35 MINUTES

**YIELD:** 3x tri-layer cakes

**SERVING SIZE:** 1/30 cake (55 grams)

**ALLERGENS:** Dairy, Eggs



## Ingredients:

Volume	Ingredients	Grams	Bakers %
4 1/4 cup	Ardent Mills Gluten-Free All-Purpose Flour Blend	333.3	100
4 3/4 cup	Butter	366.6	110
1 tbsp	Kosher Salt	4.33	1.3
1/3 cup	Baking Soda	14	4.2
2 1/4 cups	Dutch process coco powder	280	28
2 1/4 cups	Dark chocolate	556	55.6
2 1/4 cups	Brown sugar	490	49
3 1/3 tbsp	Vanilla extract	50	5

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.

1/2 cup	Brewed black coffee	100	10
3 1/3 cups	Liquid eggs (cold)	960	96
1/2 cup	Egg yolks (cold)	150	15
25 cups	Total	4741	474.1

### Equipment:

4-Speed upright 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. Remove from oven, cool in pan for 10 minutes then turn out onto a cooling rack until completely cooled.
8. Cool cakes completely. Ice using your favourite chocolate buttercream icing.

**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.

**For sales inquiries or to request a sample,  
contact us at 888-680-0013 or visit [ardentmills.com](http://ardentmills.com)**

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