

## RECIPE 2:

### Ingredients

1 lb Gluten Free Devil's Food Cake Mix

1½ cups water

5 tablespoons vegetable oil

2 large eggs

*Note: Not enough for a 9x13-inch pan — double the recipe for that size.*



Please Scan QR code for more information.

### Instructions

#### 1. Mix the batter

In a mixing bowl, combine all ingredients: Cake mix, water, vegetable oil, and eggs.

Mix on low speed for 30–45 seconds, scrape the bowl.

Then mix on medium-high speed for 3–4 minutes, until the batter is smooth and slightly fluffy.

#### 2. Bake

Preheat oven to 340°F.

Grease and line one 8-inch round pan (or line a 12-cup muffin tin).

Pour in the batter and smooth the top.

Bake for 30–35 minutes (or 18–22 minutes for cupcakes), until a toothpick comes out with a few moist crumbs.

#### 3. Cool and serve

Let cool in pan for 10 minutes, then transfer to a rack. Cool completely before frosting or slicing.

### Tips

Avoid overbaking — this cake is best slightly underdone in the center.

Optional: Add ½ cup mini chocolate chips or a splash of brewed coffee for extra richness.

Store tightly wrapped at room temperature for up to 3 days or freeze for longer shelf life.