

Sue's Dairy & Egg Free Chocolate Cake

Hint: make 2 portions of the dry mix and store one in an airtight container for next time.

Use 2 $\frac{3}{4}$ cups of dry mix for a cake, if you make up a large mix.

$\frac{1}{2}$ cup	sorghum flour
$\frac{1}{3}$ cup	tapioca flour
$\frac{1}{4}$ cup	corn starch
$\frac{1}{4}$ cup	potato starch
$\frac{1}{4}$ cup	brown rice flour
$\frac{1}{2}$ cup	white sugar
$\frac{1}{3}$ cup	brown sugar
$\frac{1}{4}$ cup + 2 tbsp	cocoa powder
$\frac{1}{2}$ tsp	guar gum
2 tsp	baking soda
$\frac{1}{4}$ tsp	salt
1 tsp	vanilla
$\frac{1}{2}$ cup	oil
$\frac{1}{2}$ cup	milk substitute
	(soy, almond or rice work well)
$\frac{1}{2}$ cup	boiling water

Blend dry ingredients and sift. Place dry ingredients in bowl of mixer. Add liquid and blend until smooth. Pour into greased 8" round pan. Bake at 350° for about 20 mins for cupcakes or 35-40 mins for cakes. Test for doneness with a toothpick that comes out clean. Frost with Vegan Frosting (see my recipe).