

Sue's Red Velvet Cake or Cupcakes

½ cup	sorghum flour
½ cup	brown rice flour
2 tbsp	tapioca starch
¾ cup	white sugar
1 tsp	gum
1 ½ tsp	baking soda
½ tsp	salt
2 tbsp	cocoa powder
3 tbsp	buttermilk powder*
2	eggs
¾ cup	water*
¼ cup	vegetable oil
1-3 drops	red colour (gel)
2 tsp	cider vinegar

Sift dry ingredients into a bowl and set aside. Into mixer place eggs, water, oil and vinegar, mix well. Add dry ingredients and mix till smooth. Add red colouring till the batter turns desired red colour (gel, paste or liquid).

Bake 350° for 30-35 mins for 8" rounds, 20-22 mins for cupcakes, 10-12 for minis. Frost with Cream Cheese Frosting. Makes one 8" round or 8-9 cupcakes. Double for a 9" x 13" rectangular cake.

****Option - omit buttermilk powder and use liquid buttermilk to replace water.***