THE J.M. SMUCKER Co

Gluten Free Chocolate Fudge Layer Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	35 mins	16	N/A

Ingredients

- **Cake:**
- 2 cups (500 mL) Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 2 tsp (10 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) butter, softened
- 2 cups (500 mL) packed brown sugar
- 3 eggs
- 1 1/2 tsp (7 mL) vanilla extract
- 3 oz unsweetened chocolate, melted and cooled
- 1 cup (250 mL) plain yogurt
- 1 cup (250 mL) boiling water
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- 1/2 cup (125 mL) butter, softened
- 2 oz unsweetened chocolate, melted and cooled
- 4 cups (1 L) icing sugar, sifted
- 1/3 cup (75 mL) milk
- 1 tsp (5 mL) vanilla extract

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease 2 9” (23 cm) round cake pans.

Step 3:

Combine flour blend, baking soda and salt in a medium bowl. Set aside.

Step 4:

Beat butter and brown sugar until well combined. Add eggs, beating after each addition. Beat in vanilla and cooled chocolate. Add reserved flour mixture to chocolate mixture alternately with yogurt, beating on low speed just until batter is smooth.

Step 5:

Stir in boiling water (batter will be thin). Pour batter into baking pans.

Step 6:

Bake in preheated oven 30-35 minutes or until a toothpick inserted in centre of cake comes out clean. Cool on wire racks in pans for10 minutes. Remove from cake pans and continue cooling on wire cooling racks.

Step 8:

Cream butter and cooled melted chocolate. Add 2 cups (500 mL) of icing sugar and beat until well combined. Add milk and vanilla. Beat in remaining icing sugar gradually. Blend well.

Step 10:

Place one layer of cake on serving platter. Spread with about 1 cup (250 mL) of icing. Place second layer on top. Spread top

and sides of cake with remaining icing.

Images

