

Desserts/Baked Goods

Best GF Chocolate Sour Cream Cake



Ready in 45

Serves: 24 pieces

Ingredients

- 1 box King Arthur's GF Chocolate Cake Mix
- 1 box 3.03 oz Dove Dark Chocolate pudding mix (*you can use Jello instant chocolate pudding too*)
- 1 cup sour cream
- 1 cup water
- ½ cup oil
- 3 eggs
- 1 tsp vanilla

Frosting

- 8 Tbsp butter cut into 8 pieces
- ⅔ cup unsweetened cocoa powder
- 3 cups confectioners sugar
- ⅓ cup sour cream
- 1 tsp vanilla

Preparation

1. Preheat the oven to 350 degrees. Spray 9 x 13 pan with Baker's Joy or Pam with Flour.

NOTE: *If this is for gluten intolerant people, do not use the above sprays which contain soybean oil and flour. Instead, use shortening or butter and GF flour.*

2. Mix all ingredients for cake batter well until smooth.
3. Pour into a sprayed/greased pan and bake for approximately 30 -35 minutes or until done. Watch carefully and do not over bake.

4. Let the cake cool completely before frosting.
5. Frosting - Melt the butter. Add the cocoa powder and whisk until smooth.
6. Add confectioners sugar, sour cream and vanilla and beat well. It will be a thick frosting. This will be plenty for the 9x13 cake.

Tips

King Arthur products can be found on Amazon and Target.

You can also bake in a bundt pan or two round cake pans.

It doesn't hurt to make extra frosting in case you taste too much of it before you frost it.

Spiritual message from this recipe

Everyone loves a great chocolate cake. Some people think that if it is gluten free that it won't taste good. Actually, this is one of the best cakes that I have had and no one would ever guess that it is gluten free.

You can't judge a gluten free item unless you have your cake and eat it too!