

# GLUTEN FREE

CHOCOLATE CAKE MIX



EASY TO PREPARE

# GLUTEN FREE CHOCOLATE CAKE MIX

BAKES 2 LAYERS  
OR 24 CUPCAKES

THIS MIX IS:  
RICH AND DECADENT  
STAYS MOIST LONGER



NET WT 22 OZ (1 LB 6 OZ) 624g

BEST IF BAKED BY:



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OUR RECIPE FOR

## GLUTEN-FREE CHOCOLATE CAKE

### YOU'LL NEED

- 2/3 cup vegetable oil
- 1 1/3 cups water
- 4 large eggs

### BAKES

- 8"-9" ROUND LAYERS
- 9" x 13" CAKE
- 24 CUPCAKES

- PREHEAT** oven to 350°F (325°F if using glass or dark metal pans). Lightly grease two 8" or 9" round layer pans; one 9" x 13" pan; or 24 cupcake papers in muffin pans.
- WHISK** together oil, water, and eggs. Add mix and stir until smooth.
- BAKE** until a cake tester inserted in center comes out clean, and top springs back when lightly pressed: 8" layers (25-35 minutes), 9" layers (20-28 minutes), 9" x 13" pan (24-28 minutes), or cupcakes (18-22 minutes).
- COOL** in pan for 10 minutes before turning out onto a rack to cool completely.

### BAKERS TIP:

For a bundt-style cake: Prepare as directed, using a 10 cup capacity pan. Add 2 cups chocolate chips or nuts. Bake for 45-48 minutes. Cool in pan for 10 minutes before turning out onto a rack to cool completely.

Simple to bake and decadent to eat, our gluten-free mix yields a perfect, rich chocolate cake with a tender, moist crumb.

PREPARED AS DIRECTED,  
THIS PRODUCT IS  
NON-DAIRY.

COMPLIMENTS OF  
The King Arthur Flour Kitchen

### NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Wholesome mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

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KING ARTHUR FLOUR  
GLUTEN-FREE  
BAKING PRODUCTS.

[KingArthurFlour.com/glutenfree](http://KingArthurFlour.com/glutenfree)

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)

[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

100% EMPLOYEE-OWNED.  
100% COMMITTED TO QUALITY.



ALL INGREDIENTS IN THIS MIX ARE  
NON-GMO FROM THE SOURCE.  
Learn more at:  
[KingArthurFlour.com/non-gmo](http://KingArthurFlour.com/non-gmo)



We're committed to using the  
power of business as a force for  
social and environmental good.

### Nutrition Facts

Serving Size about 1/4 cup mix (45g)  
Servings Per Container 14

Amount Per Serving	Mix Prepared	
<b>Calories</b>	170	280
Calories from Fat	15	120
	% Daily Value**	
<b>Total Fat 1.5g*</b>	2%	21%
Saturated Fat 1g	4%	14%
Trans Fat 0g		
<b>Cholesterol 0mg</b>	0%	18%
<b>Sodium 280mg</b>	12%	13%
<b>Total Carbohydrate 37g</b>	12%	12%
Dietary Fiber 1g	6%	6%
Sugars 21g		
<b>Protein 2g</b>		
Vitamin A	0%	2%
Vitamin C	0%	0%
Calcium	2%	2%
Iron	15%	15%

\*Amount in Mix. Prepared contributes an additional 110 Calories (110 Calories from Fat), 13 g Total Fat (2 g Saturated Fat), 55 mg Cholesterol, 20 mg Sodium, 1 g Protein.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: CANE SUGAR, RICE FLOUR, MODIFIED TAPIOCA STARCH, COCOA PROCESSED WITH ALKALI, POTATO STARCH, EMULSIFIER (RICE STARCH, POLYGLYCEROL ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORNSTARCH, MONOCALCIUM PHOSPHATE), SALT, XANTHAN GUM.

DISTRIBUTED BY  
THE KING ARTHUR FLOUR COMPANY, INC.  
Norwich, Vermont 05055  
800.827.6836 | [kingarthurfLOUR.com](http://kingarthurfLOUR.com)

Do not eat raw mix, dough, or batter.

Produced in a GFCO-certified  
gluten-free facility.

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