




GLUTEN FREE  
**CHOCOLATE**  
CAKE MIX

**DECADENT CHOCOLATE**

Simple to bake and even easier to eat, our mix yields a perfectly rich chocolate cake with a tender, moist crumb.

**YOU'LL NEED**

-  2/3 CUP VEGETABLE OIL
-  1 1/2 CUPS WATER
-  4 LARGE EGGS

**BAKER'S TIP:**

Chilling your cake first makes frosting easier to spread. Find our favorite frosting recipes and inspiration, visit: [BakeWith.us/frosting](http://BakeWith.us/frosting)

PREPARED AS DIRECTED, THIS PRODUCT IS NON-DAIRY.

**DIRECTIONS**

- 1. PREHEAT** oven to 350°F (325°F if using glass or dark metal pans). Lightly grease cake pan(s). For cupcakes, use greased paper liners in pans.
- 2. WHISK** together oil, water, and eggs. Add mix and stir until smooth. Pour batter into pan(s) of choice; fill cupcake wells half full.
- 3. BAKE** as directed in chart, until toothpick inserted in center comes out clean and top springs back when lightly pressed. Cool in pan(s) for 10 minutes before turning out onto rack to cool completely.

For guidelines on baking at high altitude visit [Bakewith.us/Altitude](http://Bakewith.us/Altitude)

**MIX IT UP WITH  
BLACK FOREST CAKE**

Whipped cream, cherries, and a touch of artful assembly elevate these moist chocolate layers into an exquisite Black Forest Cake.



RECIPE AT [BAKEWITH.US/MIXITUP](http://BAKEWITH.US/MIXITUP)

**BAKE TIMES**

|                        |               |
|------------------------|---------------|
| 24 CUPCAKES            | 18-22 MINUTES |
| TWO 8" ROUNDS          | 25-35 MINUTES |
| TWO 9" ROUNDS          | 20-28 MINUTES |
| ONE 9" x 13" PAN       | 24-28 MINUTES |
| 10-CUP BUNDT-STYLE PAN | 45-48 MINUTES |



**BAKING WITH JOY  
SINCE 1790**

Our gluten free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients – the way we bake every day in our kitchens.

**TRY ALL OF OUR  
GLUTEN FREE  
BAKING PRODUCTS**



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**BAKER'S  
HOTLINE**

**WE'RE HERE TO HELP.**

Call or chat online with our friendly bakers.  
855-371-BAKE (2253)  
[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)



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

> 100% EMPLOYEE OWNED

**NEW  
LOOK!**

**GLUTEN FREE  
CHOCOLATE  
CAKE MIX**

**Nutrition Facts**

14 servings per container  
Serving size 1/4 cup mix (45g)

|                           | Mix            | Prepared       |
|---------------------------|----------------|----------------|
| <b>Calories</b>           | <b>170</b>     | <b>280</b>     |
|                           | % Daily Value* | % Daily Value* |
| <b>Total Fat</b>          | 1.5g 2%        | 14g 18%        |
| Saturated Fat             | 1g 5%          | 3g 15%         |
| Trans Fat                 | 0g             | 0g             |
| <b>Cholesterol</b>        | 0mg 0%         | 55mg 18%       |
| <b>Sodium</b>             | 310mg 13%      | 330mg 14%      |
| <b>Total Carbohydrate</b> | 36g 13%        | 36g 13%        |
| Dietary Fiber             | 2g 7%          | 2g 7%          |
| Total Sugars              | 21g            | 21g            |
| Ind. Added Sugars         | 21g 42%        | 21g 42%        |
| <b>Protein</b>            | 2g             | 4g             |
| Vitamin D                 | 0mcg 0%        | 0.3mcg 2%      |
| Calcium                   | 10mg 0%        | 20mg 2%        |
| Iron                      | 4.4mg 25%      | 4.6mg 25%      |
| Potassium                 | 160mg 4%       | 180mg 4%       |

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**GLUTEN FREE  
CHOCOLATE  
CAKE MIX**



**PERFECTLY  
DECADENT  
MOIST & RICH**

**GREAT FOR  
CUPCAKES**

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

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

NON-DAIRY

Certified Gluten Free by GFCO | [GFCO.org](http://GFCO.org)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

**DO NOT EAT RAW MIX,  
DOUGH, OR BATTER.**



BEST IF BAKED BY:



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