

DR. PEPPER CAKE

Ingredients:

Cake:

1 cup butter
1 cup Dr. Pepper
3 tablespoons cocoa powder
½ cup milk PLUS 1 tsp. vinegar
1 tsp. baking soda
1 tsp. vanilla (gluten-free)
1 egg PLUS 2 egg whites
1 cup sweet rice flour*
½ cup tapioca starch*
½ cup potato starch *
2 cups sugar
1 tsp. xanthan gum



Frosting:

1 cup butter
3 tablespoons cocoa powder
6 tablespoons Dr. Pepper
1/1/2 c. powdered sugar

* Note: You can simply use 2 cups of a packaged gluten-free flour mix like Bob's Mill instead of the combo I've devised. I like my combo. Or for you that can eat regularly, use regular flour and don't add xanthan gum!! :)

Directions:

Preheat oven 350 degrees.

In saucepan, heat butter, Dr. Pepper and cocoa until boiling. Remove from heat.

In a mixing bowl, combine milk, vinegar, soda, vanilla, mix well.



In another bowl, combine eggs, rice rice flour, tapioca starch, potato starch, sugar, Xanthan gum.

Combine all three, pour batter into into greased 13 x 9 pan. Bake 45 min. to 1 hour.

Daryl Wood Gerber

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www.darylwoodgerber.com

Directions:

While baking, prepare frosting , combining butter, powder and Dr. Pepper in a saucepan and bring to simmer.

Whisk in the sugar and remove. COOL - very important - before spreading on cake.

When the cake is done, remove from oven, pierce holes through the cake with a fork. Drizzle the frosting all over.

YUM! This is really good with a glass of milk.