

## MAKE-a-CAKE *your way*

**Ingredients:** Brown Rice Flour, Tapioca Flour, Cassava Flour, Baking Soda, Sea Salt, Xanthan Gum.

### **GENERAL BAKING DIRECTIONS:**

Spray cake pans with cooking spray and pre-heat oven to 350°

Beat wet ingredients for one minute and add to the dry. Beat everything together for one more minute. Pour batter into cake pans and bake...30 to 35 minutes (chocolate cake needs 40 minutes) or scoop batter into muffin tins and bake for 25 minutes or until toothpick comes out clean. Cool completely before filling or frosting.

**FLAVORS** (shown are Chocolate, Red Velvet, Cinnamon Spice, Lemon)



### **First, a word about this incredible mix:**

This is the most amazing versatile gluten free cake mix you will ever come across. It's not only moist, but you can easily make it into any flavor (Vanilla, Chocolate, Lemon, Spice, Carrot, Marble, Chili Chocolate, Mocha, Red Velvet, etc) with a few added ingredients.

Before we begin, notice that the package contains 16 oz. of flour and calls for 4 eggs. Using all 16 oz will make a large 2 layer cake **or** you can easily divide this mix into 4 parts and make 4 different smaller cakes (6" round.) The entire package makes a total of 30 - 32 cupcakes.

*Did you know that most cake mixes are 50% sugar & 50% flour?*

Because this mix contains *no* sweetener, when a sweetener is added to this one-pound mix, it becomes 2 pounds of dry mix and can make a large 2 layer cake.

If cane sugar does not agree with you, you have alternatives. You can also use date sugar, maple sugar, etc) or liquid sweeteners (agave, honey, maple syrup, etc.) or non-caloric sweeteners (Stevia, Splenda, Xylitol). See “CAKE SWEETENERS” in this recipe tab for an in-depth look at how each sweetener behaves so you can choose the right one for your cake. For the best results, read “CAKE SWEETENERS.”

**EGG FREE** – It's super easy to bake this cake without using eggs. For each egg, substitute ¼ cup of “flax gel” **and** 1 TBL of apple cider vinegar (ACV). (Flax gel - mix 1TBL flax meal + 3 TBS hot water. Let it sit for 5 min.) The flax gel holds the cake together and adds moisture. The ACV reacts with the baking soda creating little bubbles of air which helps the cake rise. (NOTE omit the ACV when making the lemon cake.)

## **FLAVORS** (The following proportions use the entire 16 oz package.)

### **VANILLA CAKE** - 16 oz Arnel's Originals Make-a-Cake Mix

**2 cups sugar**

**4 large eggs**

**1/2 cup oil**

**1 cup *milk***

**2 teaspoons vanilla extract**

(Shown is a berry cake with chunks of strawberry, blackberry jam filling (seedless), and TruWhip/Coco Whip with raspberries on top)



### **LEMON CAKE** - 16 oz Arnel's Cake Mix

**2 cups sugar**

**4 large eggs**

**1/2 cup oil**

**1 cup liquid (2/3 cup juice from lemons + 1/3 cup *milk* = 1 cup)**

**zest from 4 lemons**

(Variations...add some mint extract, use limes instead)

Use lemon curd recipe under filling ideas, pictured above

**BROWNIES** - 16 oz Arnel's Originals Make-a-Cake Mix

**1 cup unsweetened cocoa powder**

**2 cups sugar**

**2 eggs**

**2/3 cup water**

**1 cup oil**

(Optional - 1 cup walnuts)

See photo below



**CHOCOLATE CAKE** - 16 oz Arnel's Originals Make-a-Cake Mix

**1 cup unsweetened cocoa powder**

**2 cups sugar**

**4 large eggs**

**1 cup oil**

**2 cups milk**

*Variations...*for mocha, add 1 Tablespoon instant coffee,

....for chili chocolate add 1/2 teaspn cayenne pepper,

....for marble gently swirl half vanilla and half chocolate cake batter

**PEANUT (or ALMOND) BUTTER ICING**

1/2 cup nut butter (salted)

2 Tablespoons Agave syrup

1 Tablespoon Margarine or coconut oil (softened)

Use as a filling between the chocolate layers or as a topping (shown above)

## **VELVET CAKE** - 16 oz Arnel's Originals Make-a Cake Mix

(A red velvet cake is actually made with lots of red food coloring, vinegar, and 1/4 the amount of chocolate you'd put in a chocolate cake. Since I don't use artificial colorings, I tried making it with pomegranate juice and natural beet color. The flavor was delicious but it didn't retain its red color once baked. For that reason I have renamed this cake, *VELVET CAKE minus the RED*) The photo, however, *does* use artificial red food coloring.

**1 cup sugar**

**1/4 cup unsweetened cocoa powder**

**4 large eggs**

**1/2 cup + 1 Tablespoon oil •**

**1 cup pomegranate juice (or 1 cup *milk* + 1 teaspoon apple cider vinegar + red food coloring)**



## **CARROT CAKE** (SPICE CAKE / ZUCCHINI BREAD / PUMPKIN BREAD)

**2 cups sugar**

**4 large eggs**

**1/2 cup oil**

**1 cup *milk***

**4 teaspoons cinnamon**

**1/2 teaspoon cloves**

**4 cups grated raw carrots**

**1 cup chopped walnuts (optional)**

(Variations... 4 cups raw grated zucchini instead of carrots, or 1 cup pumpkin puree)

(For Spice cake, leave out carrots)

