

## Mary's Gluten Free Yellow Gold Layer Cake

4.6 oz (1 cup) brown rice flour  
3.45 oz (3/4 cup) tapioca starch  
3.45 oz (3/4 cup) sorghum flour  
1 tsp. xanthan gum  
2.5 tsp baking powder

10.5 oz (1.5 cups) sugar  
8.5 oz (1 1/16 cup) water  
8.0 oz (1 cup) oil  
1 tsp vanilla extract  
1/4 tsp salt  
5.2 oz egg yolks (8 yolks from large eggs)

### Cake with Oil - Dissolved Sugar Method

1. Place an oven rack in the lower third of the oven. Place a baking stone on it and preheat the oven to 350 degrees F.
2. Start by mixing the flour, xanthan gum and baking powder in a large mixing bowl. Whisk by hand with a fork for 1 minute or at medium speed on a hand mixer for 30 seconds. Set the flour aside.
3. Put the sugar into a large mixing bowl. Heat 6 oz. of water (3/4 cup) to a simmer. Add the hot water to the sugar and mix to dissolve the sugar. Beat in the oil, vanilla, and salt at medium speed.
4. Add a third of the flour mixture to the sugar mixture. Mix at low speed just until incorporated and then add in remaining flour a third at a time. Total mixing time for this step should be approximately 5 minutes.
5. Add the last 4.5 oz of water, the egg yolks to the batter and mix until just combined.
6. Pour the batter into one 9" x 13" cake pan or two 9" cake pans. Be sure to grease and flour the pans first; or grease the pans and then line the bottoms of the pans with parchment paper. Drop the pan onto the counter from a height of 4" to remove any large air bubbles.
7. Place the cake in the oven on the stone and bake until the cake reaches an internal temperature of 209 degrees Fahrenheit. If you do not have a digital baking thermometer, the cake should spring back when touched and a toothpick inserted into the middle should come out clean, but moist. The cake should not pull away from the sides until after it is out of the oven.

### Cake with Butter - Dissolved Sugar Method

1. Place an oven rack in the lower third of the oven. Place a baking stone on it and preheat the oven to 350 degrees F.
2. Start by mixing the flour, xanthan gum and baking powder in a large mixing bowl. Whisk by hand with a fork for 1 minute or at medium speed on a hand mixer for 30 seconds. Set the flour aside.
3. Put the sugar into a large mixing bowl. Heat 6 oz. of water (3/4 cup) to a simmer. Add the hot water to the sugar and mix to dissolve the sugar. Beat in the butter, vanilla, and salt at medium speed.
4. Add a third of the flour mixture to the sugar mixture. Mix at low speed just until incorporated and then add in remaining flour a third at a time. Total mixing time for this step should be approximately 5 minutes.

5. Add the last 4.5 oz of water, the egg yolks to the batter and mix until just combined.
6. Pour the batter into one 9" x 13" cake pan or two 9" cake pans. Be sure to grease and flour the pans first; or grease the pans and then line the bottoms of the pans with parchment paper. Drop the pan onto the counter from a height of 4" to remove any large air bubbles.
7. Place the cake in the oven on the stone and bake until the cake reaches an internal temperature of 209 degrees Fahrenheit. If you do not have a digital baking thermometer, the cake should spring back when touched and a toothpick inserted into the middle should come out clean, but moist. The cake should not pull away from the sides until after it is out of the oven.

### **Cake with Butter - Creaming Method**

1. Place an oven rack in the lower third of the oven. Place a baking stone on it and preheat the oven to 350 degrees F.
2. Start by mixing the flour, xanthan gum, salt and baking powder in a large mixing bowl. Whisk by hand with a fork for 1 minute or at medium speed on a hand mixer for 30 seconds. Set the flour aside.
3. Place the butter into the mixing bowl and cream at medium speed until lightened in color (3 minutes). Add the sugar and continue to beat the mixture until the total elapsed mixing time is 6 - 10 minutes. (Stand mixers take less time than hand mixers). Feel the bowl while you are mixing. If it's not cool to the touch, then chill it in the freezer for 5 minutes before continuing creaming.
4. Beat in the oil and vanilla at medium speed.
5. Beat in the eggs one at a time at the lowest speed, or by hand. Mix as little as possible at this step - just get the eggs blended in.
6. Add half of the flour to the butter/sugar mixture and blend it in at low speed. Add half of the water, followed by the remaining flour, and then the remaining water, blending each in before adding the next.
7. Pour the batter into one 9" x 13" cake pan or two 9" cake pans. Be sure to grease and flour the pans first; or grease the pans and then line the bottoms of the pans with parchment paper. Drop the pan onto the counter from a height of 4" to remove any large air bubbles.
8. Place the cake in the oven on the stone and bake until the cake reaches an internal temperature of 209 degrees Fahrenheit. If you do not have a digital baking thermometer, the cake should spring back when touched and a toothpick inserted into the middle should come out clean, but moist. The cake should not pull away from the sides until after it is out of the oven.

## Mary's Gluten Free Black Chocolate Layer Cake

This is a chocolate version of my Yellow Gold Layer Cake. The cocoa powder counts as a flour, so you'll see that the amounts of each of the other flours is reduced. A chocolate cake also needs extra sugar. Since sugar makes a cake less structured, I've used whole eggs instead of egg yolks. The egg whites in the whole eggs increase the structure of the cake.

This cake is delicious without icing. The pictures show the cake with a packaged German chocolate icing. Since we make several cakes for this class, I froze this Black Chocolate Layer Cake and then thawed it the next Saturday when we had company. It was even more delicious then!

3.6 oz. brown rice flour	4.0 oz. brown sugar
2.7 oz. tapioca starch	6 oz. water
2.7 oz. sorghum flour	9.0 oz. oil
2.5 tsp. baking powder	1 tsp. vanilla
1 tsp. xanthan gum	
	6.0 oz eggs (3 large)
3.0 oz. cocoa powder (not Dutch process)	1/4 tsp. salt
12.0 oz. granulated sugar	4.0 oz water

1. Place an oven rack in the lower third of the oven. Place a baking stone on it and preheat the oven to 350 degrees F.
2. Start by mixing the flour, xanthan gum and baking powder in a large mixing bowl. Whisk by hand with a fork for 1 minute or at medium speed on a hand mixer for 30 seconds. Set the flour aside.
3. Put the sugar and cocoa powder into a large mixing bowl. Heat 6 oz. of water (3/4 cup) to a simmer. Add the hot water to the sugar/cocoa mixture and mix to dissolve the sugar. Beat in the oil, vanilla, and salt at medium speed.
4. Add a third of the flour mixture to the sugar mixture. Mix at low speed just until incorporated and then add in remaining flour a third at a time. Total mixing time for this step should be approximately 5 minutes.
5. Add the last 4.0 oz of water and the eggs to the batter and mix until just combined.
6. Pour the batter into one 9" x 13" cake pan or two 9" cake pans. Be sure to grease and flour the pans first; or grease the pans and then line the bottoms of the pans with parchment paper. Drop the pan onto the counter from a height of 4" to remove any large air bubbles.
7. Place the cake in the oven on the stone and bake until the cake reaches an internal temperature of 209 degrees Fahrenheit (approximately 30 minutes). If you do not have a digital baking thermometer, the cake should spring back when touched and a toothpick inserted into the middle should come out clean, but moist. The cake should not pull away from the sides until after it is out of the oven.

## Mary's Gluten Free Red Velvet Cake

### Cake Ingredients:

1 c. (4.5 oz) brown rice flour	2 eggs, large (4.0 oz)
3/4 c.(3.5 oz) sorghum flour	1 c. buttermilk (or 1 Tbsp cider vinegar and 1 c. milk substitute)
3/4 c. (3.5 oz) tapioca starch	1 tsp. vanilla
1/2 + 1/8 tsp. baking soda	1 oz. red food coloring (this is one of the McCormick's bottles)
1 tsp. xanthan gum	1 Tbsp. cocoa
1 1/2 c. (10.5 oz) sugar	
1/4 tsp. salt	
1 3/4 c. canola oil	

### Frosting Ingredients:

1 lb. confectioner's sugar	1 c. chopped nuts (optional)
8 oz. cream cheese (can sub vegan cream cheese)	1 tsp vanilla
1 stick butter (room temp)	

### Cake Instructions:

1. Place an oven rack in the lower third of the oven. Place a baking stone on it and preheat the oven to 350 degrees F.
2. Mix the flour, xanthan gum and baking powder in a large mixing bowl. Whisk by hand with a fork for 1 minute or at medium speed on a hand mixer for 30 seconds. Set the flour aside.
3. Use a mixer to beat the oil and sugar. With the mixer still going, add one egg at a time and beat until the eggs are incorporated.
4. Add the flour to the oil and sugar mixture in four parts. Alternate the flour with the buttermilk. You should begin and end with dry ingredients and each part should be mixed in completely before you add the next. Total mixing time for this step should be approximately 5 minutes.
5. Make a paste of the cocoa, red food coloring, and vanilla and gently stir it into the batter.
6. Pour the batter into one 9" x 13" cake pan or two 9" cake pans. Be sure to grease and flour the pans first; or grease the pans and then line the bottoms of the pans with parchment paper. Drop the pan onto the counter from a height of 4" to remove any large air bubbles.
7. Place the cake in the oven on the stone and bake until the cake reaches an internal temperature of 209 degrees Fahrenheit (approximately 25 minutes). If you do not have a digital baking thermometer, the cake should spring back when touched and a toothpick inserted into the middle should come out clean, but moist. The cake should not pull away from the sides until after it is out of the oven.
8. Remove the cake from the pan(s) and let them completely cool on a cooling rack before icing.

### Frosting Instructions:

Cream the confectioner's sugar, cream cheese, and butter. Mix in the vanilla and chopped nuts. Spread over cooled cake.