



Chocolate Fudge Cake

This is a great cake for birthday parties! There is enough batter to make one rectangular cake or two-tiered cakes. Makes one 10 x 15-inch cake

Ingredients

3 large eggs

$\frac{1}{2}$ cup vanilla yogurt

$\frac{3}{4}$ cup canola oil

$\frac{1}{2}$ cup maple syrup

$1\frac{1}{3}$ cups lukewarm water

1-tablespoon vanilla extract

$2\frac{2}{3}$ cups White gold gluten-free all purpose flour

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{4}$ cup cocoa powder

2 teaspoons baking powder

1-teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

Icing

2 cups gluten-free semisweet chocolate chips

1 cup unsalted butter

$1\frac{3}{4}$ cup confectioners' sugar, sifted

1-tablespoon vanilla extract

Preparation

Cake

1. Preheat oven to 350°F and grease a 10 x 15-inch cake pan with canola oil. In a large bowl, combine the eggs, yogurt, oil, maple syrup, water and vanilla extract.
2. Using a sifter, sift together the flour granulated sugar, cocoa, baking powder, baking soda and salt. Sift the dry ingredients into the egg mixture, mixing until combined.
3. Pour the mixture into the cake pan and bake for about 55 minutes, or until a toothpick inserted in the center comes out clean. Transfer the pan to a wire rack to cool completely.

Frosting

1. In a heatproof bowl set over a pot of simmering water, or using a microwave, melt the chocolate chips until smooth.
2. Cream the butter, confectioners' sugar and vanilla extract, mixing until light and creamy. Mix in the melted chocolate until the frosting is glossy and smooth. Top the cooled cake with frosting and serve. May be stored in an airtight container for up to 3 days.