



Birthday Cake

Cake Ingredients:

3 cups Jules Gluten- Free™ All-Purpose Flour
1 Tbs. gluten-free baking powder
¼ cup powdered milk (dairy or non-dairy alternative like DariFree™)
¼ tsp. salt
½ cup butter or non-dairy alternative (e.g. Earth Balance Buttery Sticks®)
2 cups granulated cane sugar
4 large eggs
2 tsp gluten-free vanilla extract
1 cup milk or non-dairy alternative

(Note: to make chocolate cake, simply add ¼ cup cocoa powder and use 1 ¼ cups chocolate milk of choice instead of 1 cup plain milk)

Directions:

Pre-heat oven to 350 F (static) or 325 F (convection). Spray two 9-inch round cake pans with non-stick cooking spray and dust entire surface lightly with Jules Gluten- Free™ All-Purpose Flour. Use 7-inch round cake pans if your cake design does not need to be as wide and requires a larger crown (like a football).

Whisk together the flour, powdered milk, baking powder and salt and set aside.

In a large mixing bowl, combine the butter and sugar and beat well with the paddle attachment, until the mixture is very light and fluffy (approximately 3-4 minutes). Add the eggs next, one at a time, beating well after each addition. Mix in the vanilla with the last egg addition. Slowly add the milk, alternating with the flour mixture and beating in between the additions. Beat until smooth and pour into the prepared pans.

Bake for 30 minutes, turning the pans half-way through if using convection setting. (If using smaller pans, the cakes will be thicker and may need to bake for longer). To test the cakes for doneness, insert a cake tester or toothpick in the middle of each cake and be sure it comes out clean. The cakes will also begin to pull away slightly from the sides of the pans. Add time if necessary to fully bake the cakes.

When done, turn off the oven and leave the oven door open to let the cakes cool slowly there for 10 minutes or so, then remove the cakes to a cooling rack. After 15-20 minutes of total cooling time, gently invert the cakes in their pans to remove them from the pans, then flip gently back onto the cooling rack until fully cooled.

Frost the cakes only when fully cooled, or in the alternative, you may wrap the cakes with wax paper or plastic wrap and seal inside freezer bags to freeze or refrigerate until ready to use.

White Frosting

Ingredients:

½ cup butter or non-dairy alternative, softened
2 ½ cups confectioner's sugar
1 ½ teaspoon gluten-free vanilla extract
¼ cup milk of choice (up to ¼ cup)
food coloring, optional

Directions:

Cream the sugar and butter together with an electric mixer. Add the vanilla and 2 tablespoons of milk, beating well to combine, then add the food coloring if using, and milk (if and as necessary) to achieve a spreadable consistency, beating for several minutes at the end until light and fluffy.

Chocolate Frosting

Use white frosting base and add ½ cup cocoa powder. Use additional milk until proper consistency is achieved.

For more recipes, to sign up or our free weekly newsletter and to purchase Jules Gluten Free All Purpose Flour, visit our web site at JulesGlutenFree.com

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