

# Gluten-Free Chocolate Cake with Semi-Sweet

## Ingredients

1/2 cup sorghum flour  
1/2 cup tapioca flour  
1/2 cup rice flour  
1 cup cocoa powder, sifted  
1 1/2 tablespoons xanthan gum  
2 1/2 teaspoons baking powder  
1 teaspoon baking soda  
3/4 cup butter at room temperature  
3/4 cup (packed) dark brown sugar  
1 cup white sugar  
3 eggs  
2 egg yolks  
2 teaspoons vanilla extract  
1 1/2 cups buttermilk  
  
5 ounces chocolate chips  
1/2 cup sour cream  
1/2 teaspoon vanilla extract  
1 tablespoon heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan and set aside.

In a medium bowl, sift together the sorghum, tapioca, and rice flours with the cocoa powder, xanthan gum, baking powder, and baking soda.

In a large mixer bowl, cream the butter until light and fluffy. Slowly beat in the brown and white sugars; whip until fluffy. Beat in the eggs and egg yolks one at a time. Add the vanilla. On low speed, alternately combine the buttermilk with the flour mixture. Pour batter into prepared pan.

Bake in preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan.

To make the icing, in the top of a double boiler over medium high heat, melt the chocolate chips (or use microwave). Remove from heat and cool until warm. Stir in the sour cream and vanilla; add heavy cream. Stir in additional heavy cream to make desired consistency. Once the cake is thoroughly cool, spread a thin layer of frosting over the top.