Chocolate Cake

Makes one 9x13, two 8 inch rounds, or one bundt pan

- 1 1/3C Water
 2/3c Cocoa Powder
 1 2/3c sugar
 2/3c Crisco
 3 Eggs
 2c Bell GF Flour Mix
 2t Xantham Gum
 1/3t Baking Powder
 1 1/4t Baking Soda
 1 t Salt
 - 1. Mix Water and cocoa powder. Set aside.
 - 2. Cream sugar and crisco
 - 3. Beat in eggs until batter looks lighter
 - 4. Add Vanilla

1 t Vanilla

- 5. Add flour, baking powder, baking soda, salt to mixture. Beat until combined.
- 6. Pour into pregreased pan of your choice.
- 7. Bake at 350F for about 40 minutes (or until a toothpick comes out clean)