

Gluten Free Yellow Cake

Original from <http://baking.about.com/od/cakes/r/basicyellow.htm>

Oven: 325°F

2 cups	Bell Flour Mix
2 tsp	xanthan gum
2 tsp	baking powder
½ tsp	salt
½ cup	butter, softened
1 cup	sugar
3	eggs room temperature
2 tsp	vanilla
1 cup	milk

Preparation:

1. Preheat oven to 350°F. Grease and flour 2 9-inch cake pans.
2. In bowl, combine flour, baking powder, and salt with a wire whisk.
3. Cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Add vanilla and mix until completely combines. Slowly add flour alternately with milk. At end of addition batter should be smooth. Divide between 2 pans.
4. Bake for 20 to 25 minutes. Cool 5 minutes in pan, then invert onto a rack and cool completely before frosting.

For a 9 x 13 pan - Baked at 375 degrees F. for 30 to 38 minutes.

Cupcakes take about 12 minutes.

NOTES:

Increase oven temp by 25 degrees for the high-altitude.