



# Delicious Gluten Free Chocolate Cake

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# Delicious Gluten Free Chocolate Cake

Who says gluten-free can't be delicious? This chocolate cake is rich, moist, and full of deep cocoa flavor—without a trace of wheat. Whether you follow a gluten-free diet or just want a treat that's a little easier on the stomach, this recipe delivers the perfect slice every time. It's easy to make, loved by everyone, and honestly? You won't even miss the gluten.



# Ingredients for a Gluten-Free Chocolate Cake

**1 cup gluten-free flour mix** – Make sure it includes xanthan gum or add 1 tsp separately.

**¾ cup unsweetened cocoa powder** – For that rich chocolate flavor.

**1 tsp baking soda** – Helps the cake rise nicely.

**½ tsp salt** – Balances the sweetness.

**2 large eggs** – Adds structure and moisture.

**1 cup sugar** – Or coconut sugar for a healthier option.

**½ cup vegetable oil** – You can also use melted coconut oil.

**1 tsp vanilla extract** – Adds depth of flavor.

**1 cup dairy-free milk or regular milk** – Your choice!

# How to Make Your Gluten-Free Chocolate Cake

- **Preheat your oven** to 350°F (175°C). Grease an 8-inch round or square cake pan and line it with parchment paper for easy removal.
- **Mix the dry ingredients** in a large bowl: gluten-free flour, cocoa powder, baking soda, and salt. Whisk to combine evenly.
- **In a separate bowl**, beat the eggs, then add sugar, oil, vanilla, and milk. Stir until smooth and well blended.
- **Gradually add the wet mixture** into the dry ingredients. Use a spatula or mixer to combine everything until you get a smooth, pourable batter — but don't overmix!
- **Pour the batter** into the prepared pan and smooth the top.
- **Bake for 30–35 minutes**, or until a toothpick inserted in the center comes out clean.
- **Let it cool** in the pan for 10 minutes, then transfer to a wire rack to cool completely.
- **Optional:** Dust with powdered sugar or top with your favorite frosting!

## Serving & Storage Tips

- **Serve it as is** or top it with whipped cream, berries, or a drizzle of melted dark chocolate.
- **Great with coffee or tea** as an afternoon treat or dessert.
- **Store leftovers** in an airtight container at room temperature for up to 2 days.
- **For longer freshness**, keep it in the fridge for up to 5 days.
- **You can freeze it!** Wrap slices individually and freeze for up to 2 months.

## Nutrition Info & Healthy Alternatives

**Use coconut sugar** instead of white sugar for a lower-glycemic option.

**Swap milk** with unsweetened almond, oat, or soy milk for fewer calories.

**Add ground flaxseed or chia seeds** for extra fiber and nutrients.

**Want less oil?** Try replacing half the oil with unsweetened applesauce.

**Top with fresh berries** instead of frosting for a lighter, fruity touch.

**Each slice (without frosting)** has roughly 200–250 calories, depending on ingredients used.

## Approximate Nutritional Value per Slice

Nutrient	Amount per Serving (1 slice)	% Daily Value*
Calories	220	11%
Total Fat	10 g	15%
Saturated Fat	2 g	10%
Cholesterol	40 mg	13%
Sodium	180 mg	8%
Total Carbohydrates	30 g	10%
Dietary Fiber	3 g	12%
Sugars	18 g	—
Protein	4 g	8%
Vitamin A	2%	
Vitamin C	0%	
Calcium	6%	
Iron	10%	

# Enjoy Every Bite of Your Gluten-Free Chocolate Cake!

Baking gluten-free doesn't mean giving up on flavor or fun. This cake is proof that you can enjoy rich, moist, and delicious chocolate without the gluten. Whether it's a special occasion or just a sweet treat for yourself, every bite feels like a little celebration. So go ahead, slice a piece, share with friends, and savor the joy of baking made simple and tasty. You deserve it!

**Note:** If you loved baking this rich and moist Gluten-Free Chocolate Cake, wait until you try our [Easy Delicious Chocolate Brownies](#)! They're just as fudgy and full of chocolatey goodness but come together even faster—perfect for those moments when you crave something sweet and simple. Whether you want a classic dessert or a new twist on your favorite treat, these brownies are sure to become your go-to. Ready to dive into another chocolate adventure?

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