

Gluten Free Chocolate Ho-Ho Cake

Dry Cake Ingredients:

New Hat Baking Chocolate Cake Mix
1 Cup Organic Cane Sugar (Included in Chocolate Cake Mix)
1/4 Cup New Hat Baking All Purpose Baking Blend (for flouring pan)
1 Teaspoon Cocoa Powder (to mix with All Purpose Blend for flouring pan)

Wet Cake Ingredients (At Room Temperature):

1 Cup Buttermilk (Homemade Recipe at www.NewHatBaking.com/Recipes)
1 Tablespoon Vanilla Extract
1/2 Cup Oil (We use sunflower, safflower, grapeseed, or coconut)
2 Large Eggs

Cream Cheese Filling Ingredients:

1 Package (8 Oz.) Cream Cheese (or cream cheese substitute)
6 Tablespoons Butter (or butter substitute)
1/3 Cup Milk (or milk alternative: coconut, almond, rice, etc.)
1 Teaspoon Vanilla Extract
1 Cup Gluten Free Powdered (Confectioners) Sugar

Chocolate Frosting Ingredients:

8 Tablespoons (1 stick) Butter (or butter substitute)
2/3 Cup Hershey's Cocoa Powder
1 Teaspoon of Vanilla Extract
3 Cups Gluten Free Powdered (Confectioners) Sugar

Directions:

- 👉 Heavily grease and lightly flour a 15" x 10" Jelly Roll Pan.
- 👉 Place oven rack in middle position and preheat oven to 350°F.
- 👉 Make the cake batter by following the instructions included in the Chocolate Cake Mix package.
- 👉 Pour batter into Jelly Roll Pan and spread out batter. Jiggle and tap the pan on a hard surface to distribute evenly.
- 👉 Bake for 15 minutes, or until an inserted toothpick comes out clean. Cool on wire rack until completely cooled. Loosely cover with plastic wrap or bags and flash freeze for about 15 minutes.
- 👉 While cake is freezing, make Cream Cheese Filling by beating Cream Cheese and Butter until smooth. Add in Vanilla Extract. Slowly blend in powdered sugar and mix until creamy. You may add a tablespoon at a time of Milk or milk alternative (We use Coconut Milk or Coconut Creamer) if frosting isn't at a spreadable consistency.
- 👉 Dab spoonfuls of cream cheese as evenly as you can, on top of the cake. Spread filling evenly, trying not to touch the cake with your spatula. (The cake will want to pull up if touched). Flash freeze your cake again for about 15 minutes.
- 👉 While cake is freezing, make the Chocolate Frosting. Melt the Butter and slowly stir in the Cocoa Powder and Vanilla Extract. Alternate adding the Powdered Sugar and Milk to chocolate mixture in three increments. Blend each time until smooth and creamy. Add more milk or powdered sugar (if necessary) to make it a spreadable consistency.
- 👉 Heat frosting up until it is runny. Don't burn your frosting-be patient and don't walk away from this step.
- 👉 Take cake from freezer and quickly pour chocolate frosting evenly over entire cake. Jiggle pan, or tap pan down on hard surface to assist in even distribution of frosting. Spread frosting with spatula if needed and flash freeze cake again.
- 👉 Remove from freezer and cut cake into squares while frozen with a heated sharp knife, wiping and reheating knife as you go. This will give you a professional clean-cut.
- 👉 Keep cake refrigerated and serve chilled.

Note: This cake also freezes well. Great for when you need to make a gluten-free dessert ahead of time because it still tastes...WOW!

