

# Gluten-Free Raspberry Chocolate Cake

## Ingredients

- 1 cup gluten-free chocolate cake mix (ensure it's a trusted brand with no wheat or gluten-containing ingredients)
  - ½ cup almond milk (unsweetened)
  - 2 large eggs (room temperature)
  - ½ cup fresh raspberries (washed and patted dry)
  - Optional: Extra raspberries and powdered sugar for decoration
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## Instructions *(very detailed)*

### Step 1: Prepare Your Baking Pan

- Preheat your oven to 350°F (175°C).
- Lightly grease a 9-inch round cake pan with oil or butter, or line it with parchment paper. This prevents sticking and makes removing the cake easier.

### Step 2: Crack and Beat the Eggs

- Crack the 2 eggs into a large mixing bowl.

- Using a hand whisk or electric mixer, beat the eggs for about 1 minute until slightly frothy. This adds air and gives a light texture.

### Step 3: Add Almond Milk

- Pour in the ½ cup of almond milk.
- Whisk it gently with the eggs until well combined.

### Step 4: Incorporate the Cake Mix

- Slowly add the 1 cup of gluten-free chocolate cake mix into the bowl. Do this gradually to avoid lumps.
- Mix everything together with a spatula or whisk until you get a smooth, thick batter. Avoid overmixing — just until the powder disappears and it's well incorporated.

### Step 5: Add the Raspberries

- Gently fold in the ½ cup of fresh raspberries using a spatula. Don't mash them — keep them whole for juicy bites in the cake.

- If some raspberries break while folding, it's okay — it will give a beautiful pink marbling effect in the cake.

### Step 6: Pour and Smooth the Batter

- Pour the batter into the prepared cake pan.
- Use a spatula to spread it evenly and smooth out the top.

### Step 7: Bake the Cake

- Place the pan in the center of the oven.
- Bake for 25 to 30 minutes, or until a toothpick inserted into the center comes out mostly clean (a few moist crumbs are okay).

### Step 8: Cool the Cake

- Remove from the oven and let the cake cool in the pan for about 10 minutes.
- Then, transfer the cake to a wire rack or plate to cool completely.

### Optional: Garnish Before Serving

- Once the cake is cool, you can decorate with:
  - Extra fresh raspberries on top.

- A light dusting of powdered sugar.
  - A drizzle of melted dark chocolate, if desired.
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## Benefits

- Gluten-free for those with sensitivities or celiac disease.
- Antioxidants from raspberries.
- Almond milk keeps it dairy-free and adds vitamin E.
- Simple and fast to prepare, with only a few wholesome ingredients.