Gluten-Free Chocolate Cake
As with many baking recipes, this turns out better if the milk & eggs have come to room temperature

Ingredients:

* 1  1/2 Cups white sugar
* 1/2 Cup brown sugar
* 1  3/4 Cups gluten-free flour blend
* 1 Tsp xanthan or guar gum (omit of your blend has it)
* 3/4 Cup cocoa powder
* 1 Tsp baking powder
* 1 Tsp baking soda
* 1 Tsp sea salt
* 3 Eggs
* 1 cup sour milk (place 2 tbsp of lemon juice into your measuring cup, then fill with milk to 1 cup. Let sit until curdled, about 5 minutes)
* 1/2 cup oil (light tasting olive oil, avocado oil, or melted butter or coconut oil)
* 2 teaspoons pure vanilla extract
* 1 cup hot (decaffeinated) coffee

Method:

1. Preheat the oven to 350 degrees
2. Grease two 8-inch cake pans with cooking spray, and dust with cocoa powder. Set aside (for this cake I used a 6 inch pan, and a 9 inch pan)
3. Combine the sugars, flour, xanthan or guar (if using), cocoa, baking powder, baking soda, and salt in a large mixing bowl. Whisk to combine
4. In another bowl, whisk the eggs, sour milk, oil and vanilla, then add this to the dry ingredients, blending well
5. Now carefully whisk in the hot coffee (this will make the batter runny, that's ok!)
6. Evenly distribute the cake batter between the two prepared pans and bake for 30-35 minutes, or until a toothpick inserted in the middle of the cake comes out clean
7. Let the cakes cool in the pans for 5 or more minutes, then turn out onto a rack to finish cooling completely. The best way to turn out a cake for cooling is to place the cooling rack on top of the cake pan, then gently flip the pan and cooling rack over so that the rack is now on the bottom, and the cake pan on top, upside down. Gently tap the cake pan to loosen the cake if it hasn't already come out