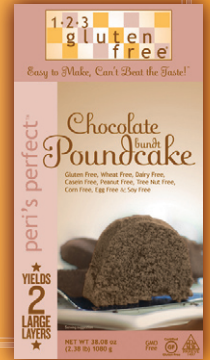


# egg-free CHOCOLATE poundcake



1 package 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix  
¾ cups unsalted butter, unsalted margarine, softened or shortening  
1 cup whole milk or milk substitute  
⅝ cup ground flaxseed  
⅔ cup plus ⅝ cup tepid or warm water  
2 cups chocolate chips (optional)  
2 tsp. chocolate extract (optional)

- ① Preheat oven to 325° F. Generously spray 12-cup bundt non-stick pan OR two 9" round non-stick pans or two loaf pans with non-stick spray.\*
- ② In a small bowl, mix flaxseed and water. Let stand while mixing other ingredients.
- ③ Pour Mix in bowl of mixer with paddle attachment. Add butter/margarine/shortening and mix. Add milk or milk substitute and mix well until batter is thoroughly blended. Add flaxseed/water mixture and chocolate extract, if using. Mix well. Add optional chips.
- ④ Pour batter into pre-greased pan(s).
- ⑤ Bake for 1–1¼ hours, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
- ⑥ Cool cake in pan for 5 minutes. Then, invert cake onto serving platter and cool completely.
- ⑦ Dust with powdered sugar or glaze. Cut and serve.

*\*If you are using a pan(s) that does not have a non-stick coated surface, then generously spray the pan(s) with non-stick spray, and then dust with cocoa powder to prevent cake from sticking to pan(s).*

