

FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;

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Manufactured by;
JW International Corp.
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INGREDIENTS :

Sugar, Rice Flour, Corn Starch, Tapioca Flour,
Vegetable Shortening [Soy Bean & Cotton seed Oil],
Cocoa, Baking Powder, Xanthan Gum, Salt,
Natural Flavors.

**GLUTEN FREE
CHOCOLATE CAKE MIX**



**ENDLESS MOUNTAIN
MUFFIN MAN**

NET WEIGHT 1 LB. [454 gr]

Directions for use:

Yield 1, 8 Inch Cake Layer or about 12 Cupcakes.

NOTE* DO NOT OVERMIX!

1 Package **GLUTEN FREE**

CHOCOLATE CAKE MIX

3 Whole Eggs or 5 Egg Whites

$\frac{3}{4}$ to 1 Cup Water or Milk

$\frac{1}{4}$ Cup of Vegetable Oil

Pre-heat oven to 375 Degrees F.

Grease or butter, Cake pan, or line cupcake pans.

Whisk Eggs, Water, and Oil in mixing bowl.

Stir in 1 Package [1 LB.]

GLUTEN FREE CHOCOLATE CAKE MIX

Pour batter in pans and smooth out with a spatula..

Bake, 20- 28 Minutes until slightly firm to touch.

NOTE: This **GLUTEN FREE CHOCOLATE CAKE MIX** is only a base to which you will add additional liquid and solid ingredients. Consequently the Nutritional Analysis will vary based on the additional ingredients you chose to incorporate. We certify that these statements are true and accurate to the best of our knowledge and ability. Contains Soy products

OLD FASHIONED CHOCOLATE CAKE

Prepare cake batter as per directions using the Whole Egg option. Add to the finished batter;

1 Teaspoon Rum Flavor

Gently fold the above into the **GLUTEN FREE CHOCOLATE CAKE MIX** after batter is mixed.

REMEMBER! DO NOT OVERMIX! The batter should be slightly lumpy. [After all, that's the way Grandma did it!] Pour the finished batter into an 8x8 inch square pan. Bake the cake per directions above. When cool, frost with Chocolate Fudge Icing and sprinkle Diced Walnuts on the surface. Cut into 2x2 inch squares. Enjoy!

RED VELVET CAKE

Prepare cake batter as per directions using the Egg White option. Add to the finished batter;

1 Teaspoon Red Food Coloring.

Gently fold the above into the **GLUTEN FREE CHOCOLATE CAKE MIX** after batter is mixed. **REMEMBER! DO NOT OVERMIX!** The batter should be slightly lumpy. [After all, that's the way Grandma did it!] Pour the finished batter into an 8x8 inch square pan. Bake the cake per directions above. When cool, frost with Boiled Icing. Great with Iced Green Tea or Lemonade.