



Egg-Free Chocolate Cake or Cupcakes

So simple and so delicious, no one will ever know this recipe is gluten-free and egg-free.

Ingredients

- 1 bag of [Pamela's Chocolate Cake Mix](#)
- $\frac{1}{3}$ cup prepared egg replacer
- $\frac{1}{2}$ cup oil
- $1\frac{1}{2}$ cups water

Directions

Preheat oven to 350°.

Preheat oven to 350°. Mix all ingredients together and bake. Works best in two lightly greased 8" round pans baked for 20 to 25 minutes, or one 8" or 9" square pan baked for 35 to 40 minutes. For cupcakes, fill and bake for 18-22 minutes. Remove cake when toothpick comes out almost clean. Frost when cooled.

When cool, frost with Pamela's [Vanilla Frosting](#) or [Dark Chocolate Frosting](#), whipped cream, your favorite frosting, powdered sugar, cover with berries, or use nothing at all!

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