

Death By Chocolate

A DAIRY FREE Version of My Regular Cake Recipe, by request

This cake was a special request from someone in Connect, whose daughter is allergic to dairy. She wanted to make a special cake for her 15th bday. I figured that this one could easily be modified by using dairy free chocolate chips, and replacing the "cream cheese" chocolate filling, with regular "dairy free" pudding, using my pudding hack.

Serving Info.:

YIELDS: 1 (9") cake
Servings: 12
Serving Size: 1/12 slice

Points:

	G	B	P
1 serving =	7	7	7
2 servings =	14	13	13
3 servings =	21	20	20
4 servings =	27	27	27

Ingredients:

Cake:

- 1 sugar free devil's food cake mix
- 1 large egg
- 1-3/4 cup 0 point carbonated beverage (diet coke, diet dr. pepper, seltzer water, club soda, etc.)
- 1 tsp baking powder
- 1/2 tsp instant coffee grounds (optional)
- 1 (1.4oz) box sugar free instant chocolate pudding
- 1 Tbsp cocoa powder

Dairy Free Vanilla Chocolate Pudding Filling:

- 1 (1.4oz) box sugar free instant chocolate pudding
- 1 (1oz) box sugar free instant vanilla OR white chocolate pudding
- 1-1/2 cup cold water
- 1/4 cup cold almond milk

Dairy Free Dark Chocolate Pudding Frosting:

- 2 (1.4oz) boxes sugar free instant chocolate pudding
- 2 Tbsp cocoa powder
- 1-1/2 cups cold water
- 1/4 cup cold almond milk

Cupcake Topping:

- 1/3 cup (2oz) **ENJOY LIFE** brand, semi sweet mini chocolate chips. This brand is eeeeeverything-free. It can be found at walmart and most major chain grocery stores, by the regular chocolate chips. It's free of all major allergens.
- 1 finely crushed, Honey Maid Chocolate Graham Cracker sheet (all 4 small crackers that make up 1 full sheet).
They are dairy free, but do contain soy and wheat.



Directions:

- 1 Preheat oven to 325.
- 2 Line the bottom of (3) 9 inch round pans with parchment paper. Spray the sides of the pans with cooking spray. Set aside.

*** CAKE DIRECTIONS

- 3 In a large mixing bowl, combine the cake mix, egg, carbonated beverage o' choice, baking powder, instant coffee (if using), chocolate pudding mix and cocoa powder. Mix to combine.
- 4 Use a 1/2 cup measuring scoop, to pour an equal amount of batter into each of the 3 pans. It SHOULD be just over 1-1/2 cups of batter in each pan.
- 5 Bake at 325 for 20-24 minutes, or until a toothpick inserted into the center comes out clean. Cooking times may vary depending on your oven, altitude... or attitude.
- 6 When the toothpick comes out dry, remove the cakes from the oven and allow to cool in the pans. Set aside.

*** FILLING DIRECTIONS

- 7 Combine the 2 boxes of pudding with COLD water and almond milk in a mixing bowl, an empty 32oz yogurt container works awesome for this. Use an electric hand mixer to mix it all together until thick and smooth, about 1-2 minutes. Set aside in the fridge to cool and firm up.

*** FROSTING DIRECTIONS

- 8 Combine the 2 boxes of pudding and cocoa powder, with the COLD water and almond milk in a mixing bowl, or another empty yogurt container. Use an electric hand mixer to mix it all together until thick and smooth, about 1-2 minutes. Set aside in the fridge to cool and firm up.

*** TOPPING DIRECTIONS

- 9 Put 1/4 cup of the chocolate chips in a bowl, set aside in the fridge.
- 10 Take 1 full chocolate graham cracker sheet, break it in half, and then grind it up into a bowl. Not crumbled like for pie crust where there are chunks... I mean... CRUSH the bajeezus out of it, until it resembles chocolate bread crumbs.

*** ASSEMBLY

- 11 Take one of your cake layers and spread 1/2 of your Filling layer across it from edge to edge. I personally prefer to put it all into a gallon sized ziplock bag, push it all to one corner, then snip the corner off with scissors. That way, rather than using a spatula to spread the frosting on, you can pipe it all around in a circular pattern, then spread it together with a rubber spatula. It makes for a perfectly even filling layer, without the mess.
- 12 Place the 2nd layer of cake on top of the filling, then repeat the process, piping the remaining filling on top of the cake, then smoothing it out.
- 13 Now, we switch it up. For the TOP layer.... place the top layer of cake down, Now here's where YOU choose how it'll look....
- 14 If you want an open sided "naked" cake, pipe 1/2 of the frosting onto the top of the cake, then smooth it out, edge to edge, leaving the sides of the cake open and unfrosted.
- 15 Ooooooor.... if you want to frost the sides of the cake, pipe some frosting onto the side, then use a rubber spatula to spread it around the cake, in a thin layer. You DON'T want to have a thick layer of frosting on the sides, it could sag down from the weight. Trust me, a thin layer of side frosting is best for this cake. It's pudding, not buttercream.
- 16 Now's the easy part. Take your "ENJOY LIFE" brand mini chocolate chips and sprinkle them all around the top of the cake. Don't worry if every single inch is covered, there will be spaces, the graham crackers will take care of that.
- 17 Take the crushed up chocolate graham cracker crumbs and sprinkle them lightly around the top of the cake, don't dump them all in one place. They aren't just for texture, they will visually fill the empty space that doesn't have any chocolate chips, which will make it all like nice and uniform.
- 18 Done.

NOTES:

- If you are allergic to almond milk, you can use soy milk, low point lactose free milk (such as CARBMASTER) brand, at Kroger affiliated stores, or heck... just use water in its place, it'll work too.
- Most major grocery stores have an area for "allergy friendly" ingredients, you can find all kinds of dairy free, nut free, gluten free, etc, baked goods or ingredients there.
- ENJOY LIFE brand also makes dairy free, gluten free, EVERYTHING FREE, chocolate candy bars, as well as their chocolate chips.
- Yes... jello sugar free instant pudding dry mix, has no dairy or gluten on its own. You don't NEED dairy to make pudding. look at the Dairy Free Pudding Hack, in my Cookbook: Volume 1.

