

BRIT'S ALLERGY-SAFE CHOCOLATE CAKE

2 c. gluten-free all-purpose flour*

1 ½ c. sugar

2 Tbsp cornstarch*

1 c. cocoa powder*

1 Tbsp. baking powder*

2 tsp. baking soda

1 tsp. salt

½ c. canola oil

1 ¾ c. oat milk

1 Tbsp. vanilla extract

First, check the ingredient lists and labels on ALL of your ingredients! You'd be surprised how many things have hidden dairy, wheat, nuts, or soy (including gluten-free flour, baking powder, baking soda, cornstarch, cocoa powder, oat milk, etc.) I always check labels, even if I've previously checked for that brand, because things sometimes change and you can never be too safe! (Life is not easy when you're on a restricted diet!)

In a large bowl, combine flour, sugar, cornstarch, cocoa powder, baking powder, baking soda, and salt.

Warm oat milk in the microwave just until small bubbles form (not a full boil). Add oil and vanilla to the oat milk, then pour into the dry ingredients.

Mix just enough to combine.

Pour a few drops of canola oil into a 13x9-inch glass cake pan and use a clean paper towel to spread the oil. (Cooking spray usually contains soy lecithin, so that's not usually the best option for greasing the pan.) Or line muffin cups with paper or silicone liners.

Spread batter in the prepared pan and bake in a preheated 350F oven for 30-35 minutes for cake or 25-28 minutes for cupcakes, until a cake tester inserted into the center comes out clean.

Dust warm cake with powdered sugar. Or let it cool completely and frost with icing of your choice.

* I used King Arthur brand flour, Argo brand cornstarch, Hershey's Special Dark Cocoa Powder, and my local store-brand baking powder and baking soda, which were both safe options.

This recipe, originally created for Brit Mason, pairs well with [BIRTHDAY BASH](#) by [Blair Northen Williamson](#) and [Taylor Woolley](#), [PAISLEY'S BIG BIRTHDAY](#) by [Heather Pierce Stigall](#) and [Natallia Bushuyeva](#), and [THE SECRET BOOKSTORE SLEUTH SOCIETY](#) by [Lindsay Currie](#)



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