German Chocolate Cake Dairy and Wheat Free

½ cup Trader Joe's semi-sweet Chocolate Chips
1 Cup Sugar
¼ cup white rice flour
¼ cup tapioca flour
1 Tablespoon Potato starch
¼ teaspoon xanthan gum
1 teaspoon baking powder
2 Tablespoons Oil
1 Tablespoon Apple Sauce
2 Eggs
3 Tablespoons water
1 teaspoon vanilla extract
Can of Pillsbury Creamy supreme Coconut Pecan Frosting
(The frosting and chocolate chips are dairy and wheat free)

Preheat oven to 350.
Grease 8X8 Pan
Combine Dry ingredients
Melt chocolate chips in microwave 30 seconds than stir if not melted go in 15 second increments
Add Oil, water, eggs and vanilla to chocolate. Stir well
Add to dry ingredients. Mix well
Pour into greased pan
Bake for 35 minutes or until toothpick comes out clean.
Let cool than frost