

# Apple Recipes

## **Gluten-Free Applesauce Cake** *adapted from a Bob's Red Mill recipe*

2 cup gluten-free flours of your choice-buckwheat, rice, tapioca, potato, etc

½ tsp Xanthan gum

1 ½ tsp baking powder

1 tsp baking soda

2 tsp cinnamon

1 tsp sea salt

1 cup safflower oil

1 cup honey

2 large eggs

2 cups applesauce

1 cup chopped pecans

Pre-heat oven to 350. Lightly grease 9" round cake pan, set aside.

Mix together dry ingredients. Add oil, honey and eggs. Beat mixture for several minutes until smooth. Mix in applesauce and nuts.

Place cake mixture into baking pan and bake for 35 minutes. Test cake with toothpick for doneness. Serves 12