

Gluten and Dairy Free VANILLA CAKE RECIPE

INGREDIENTS

230g Gluten Free Flour
¾ tsp Xanthan Gum
1c Sugar
1 ½ tsp Baking Powder
½ tsp Baking Soda
½ tsp Salt
½ c Avocado Oil
3 Eggs
1 ½ tsp Vanilla
¾ c Almond Milk
2 tsp Lemon Juice

2-8"

Rounds
Size

20-22

MIN
Bake Time

DIRECTIONS

In a large bowl, measure out flour and mix well with all dry ingredients. Measure out the milk and add the lemon juice, let sit for 5 minutes to create a vegan "buttermilk". In a medium bowl, mix all other wet ingredients well, then add milk mixture. Mix well and add to dry ingredients. Mix with an electric mixer or hand mixer until everything is blended well. Batter will be thin and watery. That's ok!

Pour evenly into 2-8 inch round pans and bake at 350 degrees for 20-22 min. Until the top is starting to golden and a toothpick comes out clean.

*Notes - I prefer to weigh out my gluten free flour because it gives a more accurate measurement when converting a recipe from regular flour to gluten free.

I also make my own blend which I have tried and tested to be better than store bought brands.

My recipe (makes 9c gluten free flour):

3c Tapioca Starch
2c White Rice Flour
4c Oat Flour