

## Apple Gluten Free Cake

Posted By Michelle Fizzard

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#### Ingredients

2 cups almond flour  
1 cup buckwheat flour  
1 tsp. baking soda  
1/2 tsp. baking powder  
1/2 tsp. salt  
2 tsp. cinnamon  
1/2 cup coconut oil  
1/2 cup maple syrup  
1 cup plain yogurt  
2 eggs  
1 tsp. vanilla

3-4 cups apples (about 3 large or 4 medium apples) peeled and chopped into bite-size pieces

#### Instructions

Pre-heat oven to 325

1. Measure all dry ingredients into mixing bowl and stir lightly to combine.
2. In mixing bowl with electric mixer, mix all wet ingredients until thoroughly combined.
3. Slowly add all dry ingredients and mix until just combined.
4. Gently stir in apples.
5. Spread into a well-greased and floured springform pan. (I flour the pan with almond flour)
6. Bake 30-40 minutes until firm to the touch and sides have pulled away from the pan. Cooking times will vary according to your oven.

#### Sauce

1 cup whipping cream (unwhipped)  
1 cup brown sugar

Bring to a boil and add 1 tsp. vanilla  
Remove from heat. The sauce will thicken somewhat as it sits.

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