

Apple Cider Cake

2 teaspoons EnerG Egg Replacer
4 tablespoons warm water
1 cup gluten free flour blend
2/3 cup corn flour (finely ground cornmeal)
1/3 cup sorghum flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
3/4 cup sugar
8 tablespoons Earth Balance, room temperature
1 teaspoon vanilla
1 teaspoon fresh lemon juice
1/2 cup apple cider
Fruit for garnish

Preheat the oven to 350 degrees.

Mix the EnerG Egg Replacer and warm water together, whisking until there are no lumps. Set aside.

Whisk together in a large bowl: the flours, baking powder, baking soda, salt and cinnamon.

In the bowl of a stand mixer stir together the Earth Balance and sugar until creamy. This will take a few minutes on high speed. Add in the vanilla and lemon juice. Then add the EnerG Egg Replacer gel.

Set the mixer to a slower speed and alternate adding the flour (in thirds) and the cider. Scrape the bowl and continue to mix the batter just until thoroughly combined. Do not over mix.

Spoon the thick batter into a greased and floured 9-inch cake pan. Garnish with fruit. I chose peaches and raspberries but thinly sliced apples or pears would work well with this cake.

Place the cake in the oven and bake for about 50 minutes. The cake is done when a toothpick is inserted and comes out clean.

Cool on a wire rack then invert onto a pretty plate. Voila!