

Gluten-Free Coconut Ginger Cake

Elizabeth Cedar Louis, USA

This is the most satisfying cake I have ever had, and it has no wheat!

Serves: 6-8

Ingredients:

- 1 pound rice flour
- 1 can (10 ounces) coconut milk
- 1 can (use coconut milk can to measure) regular milk or rice milk or soy milk
- 5 eggs
- 2 sticks butter melted (or equivalent in oil)
- 1 heaped teaspoon baking powder
- ¼ teaspoon cardamom powder (optional)
- ½ cup finely chopped candied ginger or 2 tablespoon grated raw ginger
- 1 teaspoon vanilla essence
- 2 pinches salt

Directions:

Mix dry ingredients together separately. Whip wet ingredients together (eggs, oil or butter, coconut milk, milk, vanilla essence). Add to dry ingredients.

Preheat oven to 375 degrees. Line cake pan with oil or butter and pour mixture into it. Bake for about 45 minutes at 375 degrees.

ERRATA

Food: A Celebration

EWCPA 2010 Cookbook

Pages 93-94