

Apple Cake

BY MILA P.



INGREDIENTS:

✓ Available for purchase in the PureFormulas Store

- 1 Cup of Coconut Sugar ✓
- 1 1/2 Cups of Gluten Free Flour ✓
- 1 tsp of Vanilla Extract (Optional) ✓
- 4 Large Eggs
- 2 Tbsp of Sour Cream (Optional)
- 1/8 tsp. (pinch) Baking Soda
- 4 Large Apples
- Powdered Sugar - To top the cake (Optional)

DIRECTIONS:

1. Pre-heat the oven to 350°.
2. Butter the bottom and the sides of springform pan (you can also line it up with parchment paper and butter the paper instead).
3. Pour 2 tbs of sugar on the bottom of the pan.
4. Peel and dice the apples.
5. Spread the apples evenly in the pan on top of the sugar.
6. In a mixing bowl, mix the ingredients one at a time. Mix eggs, coconut sugar, gluten-free flour, sour cream, vanilla extract, and a pinch of baking soda.
7. Pour the mixture in the pan over the apples.
8. Bake for 45 minutes.
9. Let the cake cool before cutting.