

Ingredients

- 4 Eggs
- 1 Cup of Sugar
- 1 Cup of Coconut Oil
- 1 Cup of Applesauce
- 1 tsp Vanilla
- 2 Cups of Gluten Free Flour
- 1 Cup of Brown Sugar
- 2 tsp of Baking Powder
- 1 tsp of Baking Soda
- 1 1/2 tsp of Cinnamon
- 1/2 tsp of nutmeg
- 1/2 tsp of salt
- 1 Apple Peeled and Diced (honeycrisp)

GF & DF Apple Spice Cake

By: Cheri Moore

Baking Directions

- 1 Preheat oven to 350 degrees. Spray two 9-in cake pans lined with parchment paper.
- 2 Using a mixer, beat four eggs on high for 1 minute. Continue beating and slowly add 1 cup of sugar. Beat for 3-5 minutes until it is thick and fluffy.
- 3 Turn the mixer to low and add melted coconut oil, vanilla, and applesauce. Mix until just combined.
- 4 In a separate bowl, stir together the flour, brown sugar, baking powder, baking soda, cinnamon, nutmeg, and salt.
- 5 Fold the dry ingredients into the wet ingredients gently using a spatula. Then fold in the diced apple.
- 6 Pour the batter evenly into the two prepared pans. Bake for 35-40 minutes until the cakes are golden brown and a knife comes out clean.
- 7 Cool on a wire rack for 15 minutes before removing them from the pans.

Cinnamon Buttercream

- 1 Cup of Softened Butter (I use Country Crock's Plant Butter)
 - 4 Cups of powdered sugar
 - 2-3 Tablespoons of Dairy Free Milk
 - 1 Tablespoon of Vanilla
 - 1 Teaspoon of Cinnamon
- 1 Mix 1 cup of softened butter and two cups of powdered sugar on high until creamy.
 - 2 Add the third cup of powdered sugar and cream the frosting again
 - 3 Add the milk, vanilla, cinnamon, and last cup of powdered sugar and mix until completely combined and creamy.

Gluten and Dairy Free Apple Spice Cake

By: Cheri Moore

Ingredients

- 4 Eggs
- 1 Cup of Sugar
- 1 Cup of Coconut Oil
- 1 Cup of Applesauce
- 1 tsp Vanilla
- 2 Cups of Gluten Free Flour
- 1 Cup of Brown Sugar
- 2 tsp of Baking Powder
- 1 tsp of Baking Soda
- 1 1/2 tsp of Cinnamon
- 1/2 tsp of nutmeg
- 1/2 tsp of salt
- 1 Apple Peeled and Diced (honeycrip)



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