

Simple One Bowl Vegan GF Cake

Borrowed and adapted from Aran Goyoaga Cannelle et Vanille, this is the perfect Saturday cake. Whip it up just after lunch so it will be ready to slice with a cup of tea late afternoon. Adaptable recipes are my thing and this cake stands in well with a variety of seasonal fruits. So far I have tested lemon blueberry, almond cherry, and peach all equally delicious. Bake in a 9 " springform pan or cast-iron skillet.

Ingredients

- $\frac{1}{2}$ cup or 115 grams of olive oil
- 1 cup or 140 grams of superfine brown rice flour
- $\frac{3}{4}$ or 150 grams of coconut sugar
- $\frac{1}{4}$ cup or 30grams of tapioca starch
- 1.5 t baking powder
- $\frac{1}{2}$ t salt
- Finely grated zest from a lemon, lime or orange
- $\frac{1}{2}$ cup or 115 grams of almond milk
- Egg replacer for two eggs (I've tested this with Bob's Redmill)
- 1 T of vanilla, or $\frac{1}{2}$ tea of vanilla powder, or almond extract
- Fresh fruit to top such as 6 peaches or plums, a handful or two of pitted cherries, 8 ounces of blue or other berries.
- Powder sugar for dusting

Directions

1. Preheat oven to 350 degrees
2. Brush cake pan or skillet with oil and press a circle of parchment paper in the base.
3. In a large mixing bowl combine all of the dry ingredients. Then add wet ingredients and extract

4. Mix well.
5. Pour batter into pan, carefully placing fruit on top.
6. Slide into the preheated oven. Check after 50 minutes with a toothpick.
7. Allow cake to cool before serving.

If there's something to celebrate, and there is always something, you might consider taking it up a notch with whipped coconut cream or a scoop of vegan vanilla ice cream.

I also think it's worth experimenting with flours considering oat flour or buckwheat in place of the brown rice.