

SAMSSites Recipes

Gluten Free Apple Spice Cake or Cupcakes

Internet

I made my own frosting. 8 oz of cream cheese, about 1/4 cup of milk. 3 tablespoons of butter, 1/3 cup of honey. Mix and spread.

- 1 cup white rice flour
- 1 cup tapioca flour
- ½ cup potato starch
- 1 teaspoon guar gum
- 1 tablespoon baking powder
- 1½ cups sugar
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- 3 eggs
- 2 cups unsweetened applesauce

Preheat oven to 350 degrees. Grease 2 – 9 inch pans, a 13 x 9 pan, or line 2 cupcake pans. In a large bowl combine white rice flour, tapioca flour, potato starch, guar gum, baking powder, sugar, and spices. Add eggs and applesauce and stir with a spoon to combine. Then blend with a mixer on medium-high for 2 minutes. Pour batter into 2 lined cupcake pans. Bake at 350 for 18 - 22 minutes (30 – 40 minutes for a 13 – 9 pan and 30 – 35 minutes for 2 9 inch cakes) or until an inserted toothpick comes out clean.

