

# vanilla cake

egg free, dairy free, sugar free

ingredients:

3 c<sub>x</sub> cake flour (homemade if possible)

3 tsp<sub>x</sub> baking powder

1 tsp<sub>x</sub> baking soda

1/2 tsp<sub>x</sub> salt

1 c<sub>x</sub> coconut oil (room temperature)

1 tb<sub>x</sub> vanilla

1 c<sub>x</sub> coconut milk (from can)

1 c<sub>x</sub> maple syrup

2/3 c<sub>x</sub> applesauce

2 tsp<sub>x</sub> apple cider vinegar

### directions:

1. preheat oven to 350 degrees. in a medium bowl whisk together dry ingredients. set aside.
2. in a separate bowl add coconut milk, maple syrup, applesauce, and apple cider vinegar. beat together until combined. set aside.
3. in a large mixing bowl beat coconut oil and vanilla until light and creamy. (no lumps) add in a little bit of wet ingredients, followed by a little bit of dry, beating after each one until combined. \* do not over beat.
4. prepare cupcake pan with cupcake liners, and fill liners with batter  $\frac{2}{3}$  full.
5. cook for 20-22 minutes.

\*note: these cupcakes are very delicate, so be careful when over-mixing. use good baking powder (not old) peel off wrappers gently. 😊

