

Mother's Night Gingerbread Friendship Cake

Ingredients:

1 cup prepared starter
4 large eggs
1 cup oil (vegetable or coconut)
1/3 cup molasses
1/3 cup brown sugar
1/2 cup applesauce
2 tsp vanilla
2 tsp cinnamon
2 tsp ground ginger
1/2 tsp ground nutmeg
1/2 tsp ground cardamom/ 4 tsp ground cloves
4 tsp baking powder
1 tsp xanthan gum
1/2 tsp kosher salt
1/2 tsp baking soda
50 grams almond flour
70 grams light buckwheat flour
50 grams tapioca flour



1 tsp fresh grated ginger (optional)

Mixing bowl

2 loaf pans

Butter or oil for greasing

Method:

Preheat the oven to 400 F

Add all of the ingredients to the bowl in the order listed. Mix well with a whisk.

Divide the batter between two greased loaf pans.

Bake for 5 minutes and then lower the temperature to 350 F. Cook for 45 minutes- one hour or until a toothpick inserted in the center of the cake comes out clean. If the top starts to get too dark before that happens, tent with foil.

NOTES: This recipe is easily halved to make one loaf instead of two. This is a gluten free recipe. It has not been tested with wheat flour, but should work by replacing the almond and light buckwheat flours with a cup of AP Flour. The tapioca flour can be substituted with cornstarch if desired. Light buckwheat is much milder than conventional buckwheat flour and well worth seeking out if you do any gluten free baking. Brown rice flour can be substituted

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