

Edible Perspective

5.12.13

Raspberry Ricotta Vanilla Snack Cake gluten-free // yields 1, 8x8 pan

- 3/4 cup gluten-free oat flour
 - 1/3 cup [sweet rice flour](#)
 - 1/3 cup blanched almond flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1/4 cup sucanat, *or pure cane sugar*
 - 2 large eggs
 - 1/3 cup full-fat ricotta cheese
 - 1/4 cup unsweetened almond milk, *or 2%*
 - 2 tablespoons unrefined coconut oil, *melted + slightly cooled*
 - 2 tablespoons honey
 - 1 vanilla bean pod, *scraped*
 - 1/2 teaspoon vanilla extract
 - 3/4 cup raspberries
1. Preheat your oven to 350* F and thoroughly grease an 8x8 pan.
 2. Mix the oat flour, sweet rice flour, almond flour, baking powder, salt, and sucanat together in a large bowl.
 3. Whisk the eggs, then whisk in the ricotta, milk, oil, vanilla beans, and vanilla extract.
 4. Pour the wet into the dry and whisk until just combined [when you no longer see dry flour].
 5. Gently fold in the raspberries then pour into the 8x8 pan. Dot the top with a few extra raspberries if desired.
 6. Bake for 32-38 minutes, until golden brown and a toothpick comes out clean.
 7. Let fully cool before slicing. Cake firms as it cools.

notes/substitutions: If you are unable to tolerate gluten-free oat flour sub in a GF all-purpose flour at a 1:1 ratio for the oat flour only. There is no sub for sweet rice flour.

