Edible Perspective

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Lemon Poppy Seed Mini Cakes gluten-free, dairy-free // yields 12, mini bundt cakes

adapted from: *lemon blueberry breakfast cakes*

- 3/4 cup gluten-free oat flour
- 1/2 cup blanched almond flour
- 1/4 cup sweet rice flour
- 2 tablespoons poppy seeds
- 1t baking powder
- 1/4t salt
- 2 large eggs
- 1/3 cup honey
- 1/4 cup unsweetened applesauce
- 3 tablespoons unsweetened almond milk
- 2 tablespoons unrefined coconut oil, *melted + slightly cooled*
- 2 tablespoons lemon juice
- 1 1/2 tablespoons lemon zest
- 1 teaspoon pure vanilla extract
- lemon zest, poppy seeds, sprinkles, *optional toppings*

1. Preheat oven to 350*
2. Thoroughly grease a 12 mold mini bundt pan or your pan of choice [ie: muffin, doughnuts, ramekins, 9-inch cake pan, etc.].
3. Mix the dry ingredients in a large mixing bowl.
4. Whisk the eggs and then whisk in other wet ingredients until fully combined.
5. Stir the wet into the dry until you no longer see dry flour. Avoid over-stirring. Let sit 1-2 minutes.
6. Pour evenly into greased pan and bake for 16-20 minutes until the cakes are golden brown, spring back when touched, and a toothpick comes out clean.
7. Allow to fully cool before removing from the bundt molds. Use a small silicone spatula or non-metal knife to help carefully release the cakes. Turn onto a cooling rack, then glaze and serve.

notes/substitutions: Set your oven to 370*F if you're around 5,000-ft elevation and decrease the baking powder by 1/8 teaspoon. Sub high-quality gluten-free all purpose flour 1:1 for the oat flour only if needed. The almond flour and sweet rice flour are best not substituted. Use melted butter or another baking oil if desired. If using a different type of pan, note the baking time will vary.

Vanilla Cashew Cream Glaze

- 3/4 cup raw cashews, *soaked for at least 4 hours or overnight*
- 1/3-2/3 cup unsweetened almond milk
- 3 tablespoons honey
- 1 teaspoon pure vanilla extract
- pinch of salt

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1. Drain and rinse the soaked cashews and place them in a high-speed blender with 1/3 cup milk, the honey, vanilla, and salt.
2. Blend until creamy and smooth, slowly adding more milk to thin out if necessary. Scrape the sides as needed.
3. Chill in a bowl until ready to use. Glaze thickens a bit as it sits.
4. Invert the cakes and dip into the glaze letting the excess drip off.
5. Top with poppy seeds, lemon zest, and/or sprinkles. Glaze does not fully set.
6. Serve.

notes/substitutions: If you notice there are still small bits of cashew in your glaze strain the mixture through a fine mesh strainer and discard the pieces. This really helps if your blender is not super powerful or if you don't have a full 4hrs to let the cashews soak.

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