

Apple Coffee Cake (gluten free)

1¼ cup white rice flour
½ cup tapioca flour
½ cup cornstarch
¾ cup sugar
¾ cup brown sugar
1 teaspoon xanthan gum
1 tablespoon baking powder
1 teaspoon cinnamon
1 teaspoon salt
½ cup milk of your choice (I use almond milk)
¼ cup canola oil or coconut oil (melted)
3 eggs, slightly beaten
2 cups finely chopped apple*

Topping:

½ cup white rice flour
½ cup tapioca flour
½ cup quick cooking oats (gluten free)
1 cup brown sugar
½ teaspoon cinnamon
6 tablespoons butter

Preheat oven to 350°F.

Topping Instructions

Mix together dry ingredients in a small bowl. Cut in butter with a pastry mixer or by pulsing in the food processor. Set aside.

Cake Instructions

Combine dry ingredients in a large bowl and mix together well. In a separate bowl, combine oil, eggs, and milk. Stir liquids and apples into dry ingredients. Pour into a greased 9 x 13 inch baking dish and bake for 20 minutes. Sprinkle topping evenly over top of cake and bake for an additional 15 to 20 minutes, or until toothpick placed in center of cake comes out clean.

Allow to cool for at least 30 minutes before serving.

Cindy Tabacchi ©2011

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