

Gluten-free Plum Cake

{vegan-magic.blogspot.com}

Makes 16 squares

Vegan

Ingredients

1/2 cup fine cornmeal (not the white cornflour/starch) - 1/2 cup = 125 ml
1/2 cup fine rice flour
1/2 cup demerara sugar
1 tsp baking powder (make sure it's gluten-free)
1/2 tsp baking soda
1 cup minus 1 Tb creamy coconut milk (75% coconut extract) - 1 cup = 250 ml
1/2 cup applesauce (I used Bramley applesauce)

Notes

Chill the can of coconut milk overnight and discard the transparent liquid before using the cream. If the applesauce has bits of apple in it, remove them if you can or mash them with a fork, otherwise they will cause the cake to break.

Instructions

- Whisk dry ingredients in a bowl. Add coconut milk and applesauce, mix well. Let batter rest for 15 minutes to thicken. After the initial 5 minutes, preheat the oven to 350°F (180°C) and prepare the fruit. Wash and pat dry 4 medium purple plums. Cut them into quarters.
- Lightly grease the bottom and about an inch up the sides of a 23cm (9") square pan with non-dairy margarine or butter. Pour the batter in the pan and even out the surface with the back of a spoon. Arrange without pressing the quartered plums cut side down, 4 in a row.
- Bake for about 30 minutes until a toothpick inserted in the centre comes out clean.
- Place the pan on a wire rack and let the cake cool completely in it, at least one hour.
- Cut into squares, cleaning the knife each time if crumbs stick to it. Use a small offset spatula to remove the squares from the pan without breaking.

If you enjoyed the recipe please leave your feedback in a comment on the blog and use the share options to spread the magic. Thank you in advance!

Recipe with Pictures at

vegan-magic.blogspot.com/2013/04/gluten-free-plum-cake

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