

Cranberry Bundt Cake

Prep Time: 15 minutes

Cook Time: 28 minutes

Servings: 12

The Ingredients

- 4 cups blanched almond flour
- 1 cup potato starch, not potato flour
- 4 teaspoons of baking powder
- 1 teaspoon fine salt
- 4 teaspoons cinnamon
- 1 cup pure maple syrup
- 1 cup unsweetened applesauce
- 4 teaspoons vanilla extract
- 5 tablespoons lite canned coconut milk, shaken first
- 1/2 cup dried cranberries (use more or less to taste)
- Optional - add nuts or chocolate chips

Directions

- Preheat the oven to 350 degrees. Grease and flour a 10-inch bundt pan.
- Measure almond flour carefully. Remember to pat it down firmly and then level it. Measure the potato starch the same way. Add the baking powder, salt and cinnamon. Whisk until well mixed.
- In a medium bowl, add the syrup, applesauce, vanilla extract and coconut milk. Mix well, Pour over dry ingredients and stir well with a spoon but gently. Then, fold in dried cranberries.
- Pour into prepared bundt pan and smooth top of cake with a spoon. Bake for 25-30 minutes. It should have a nice golden color and browning at the edges. When you test with a toothpick, it should have crumbs. It will continue to cook as it cools due to the use of the potato starch. Allow it to rest and finish cooking in the bundt pan for 45 minutes before removing the cake.
- Place a cooling rack on top and flip over the pan. Let the cake cool for at least 30 more minutes.
- Add a maple cinnamon glaze if you like.

REFERENCE: THEVEGAN8.COM