

Strawberry Rhubarb Cake

1 1/2 cups brown rice flour
1/2 cup almond flour
1 tsp baking powder
1 tsp baking soda
1 teaspoon cinnamon
1/2 tsp sea salt
1 cup diced rhubarb (about 2 thin stalks)
2/3 cup maple syrup
1 egg or egg substitute
1/3 cup applesauce
1/3 cup milk substitute (or water)
1Tbs apple cider vinegar
1/4 cup coconut oil
1 teaspoon pure vanilla extract
1 cup sliced strawberries
1/3 cup pecans

- Preheat oven to 350 F
- Oil cake pan and then dust with flour
- Mix together flour, baking powder, baking soda, soda, salt and cinnamon
- Add the rhubarb, maple syrup, applesauce, egg, milk, vinegar, oil and vanilla.
- Mix together even batter.
- Add in the strawberries, gently folding the batter.
- Pour in to cake pan and bake for about 30 minutes, until the top is lightly browned and a toothpick, inserted into the centre comes out clean.

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