

Maple Cake

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Pampered Chef
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Ingredients

3 cups barley flour/or whole wheat pastry flour
1 cup rolled oats
3 tablespoons Ener-G Baking Powder
1 tsp. salt
1 cup coconut sugar
1 cup coconut flour
1 cup walnut pieces
2 cups water
1 up raw cashews
1/2 teaspoon liquid Stevia
1 Tablespoon Vanilla
1 teaspoon maple flavor
1 teaspoon butterscotch flavoring
1/2 teaspoon orange flavoring

Instructions

-Preheat oven to 350°
-Mix dry ingredients together
-Blend water, cashews, and flavorings until smooth
-Line oblong cake pan with baker's paper.
-Stir wet and dry ingredients together quickly and pour into cake pan.
-Bake until golden brown and dry in the center.



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Graceful
Touch

4.9 ★★★★★

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1220 Mt Rushmore
Rd # 1, Rapid City, SD
57701, United States