

FROM THE KITCHEN OF SILK AND CINNAMON



gluten free coconut cake

Ingredients: 2 sticks butter, 1.5 cups sugar, 4 eggs, 2 1/4 cups gluten free flour, 1 tsp. xanthum gum, 1/4 tsp. baking soda, 1/2 tsp. baking powder, 1/4 tsp. salt, 1 tsp. vanilla, 3/4 cup buttermilk, 1 cup sweetened shredded coconut

Directions:

1. Preheat oven to 350 degrees.
2. In an electric mixer, cream together the sugar and butter until light and creamy. Then add in the vanilla and eggs.
3. Mix together the flour, xanthum gum, baking soda, baking powder, and salt.
4. Alternate adding the flour mixture and the buttermilk into the electric mixer.
5. Add in the coconut and mix.
6. Divide the mixture between two 9 inch circle pans. Butter the pans if necessary.
7. Bake for 30-35 minutes. Let cool and frost with cream cheese frosting