BetterBody Foods

Gluten-Free Spice Cake

Prep: 30 min Cook: 30 min Total: 2 hr Servings: 12

Calories: 483 Fat: 21g Protein: 4g Carbs: 70g Fiber: 1g

Ingredients

- 1 1/2 cups BBF Organic Oat Flour Blend
- 3/4 cup BBF Coconut Palm Sugar
- 3/4 cup cane sugar
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 1/2 Tbsp cinnamon
- 1 tsp ginger
- 1/4 tsp nutmeg
- 2 tsp vanilla extract
- 3 eggs
- 2 tsp vinegar
- 1/2 cup oil
- 1 1/4 cups water

Orange Cream Cheese Frosting:

- 1 orange zested
- 4 Tbsp Butter
- 1(8 oz) pkg of cream cheese at room temperature
- 4 cups powdered sugar

Directions

1. Spice Cake: Preheat the oven to 325 degrees (for glass pan) or 350 degrees (for metal pan). Combine all dry ingredients into a medium-sized bowl and whisk together. Add in all wet ingredients and whisk for about 2 minutes and let rest for 1 minute. Pour into 3 - 8 inch round baking pans lined with parchment paper. Bake for 25-30 minutes or until a toothpick inserted comes out clean. Let cool.

2. Frosting: In a medium bowl add zest from one orange, butter, and cream together. Add in cream cheese and continue to cream. Slowly add in powdered sugar and continue to cream until light and fluffy. Assemble the cake filling each layer with frosting and frosting outside of the cake. Let chill before serving. Garnish with fresh oranges and sugared cranberries if desired.

3. Enjoy your Gluten-Free Spice Cake!