

Coconut Flour Cake

Ingredients

- 4 Eggs
- 1 c Coconut Milk
- 1/2 c Sugar
- 1 T Vanilla Extract
- 3/4 c Coconut Flour
- 1/4 t Salt
- 1 T Baking Powder

Instructions

- 1.Preheat oven to 350 degrees. Generously spray the bottom and sides of an 8-inch nonstick round cake pan with cooking spray.
- 2.In an electric mixer bowl, using a paddle attachment, blend together on low the eggs, coconut milk, sugar, and vanilla. Add in the coconut flour and blend until the batter becomes smooth and free of lumps. If the batter seems very thick, add 1-2 tablespoons of water.
- 3.Using a rubber spatula, stir in the salt and baking powder. Transfer the batter to the prepared cake pan. Smooth the top out.
- 4.Bake until the edges are golden brown and pull away from the pan and a toothpick inserted in center comes out clean, about 20 minutes. The cake will not brown on the top.

Coconut Flour Cake

5. Place the pan on a cooling rack. Let the cake cool for 15 minutes, then invert it, bottom side down, onto the cooling rack and allow it to cool 15 more minutes before slicing.