

Gluten and Dairy Free Vanilla Cake

(with frosting)

Cake Ingredients

- 1 cup of oil (canola, coconut, etc)
- 1 1/2 cups white sugar
- 4 large eggs, room temperature (or 200g of egg whites)
- 3 cups of Bob's Red Mill 1-to-1 Baking Flour (not all purpose)
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 1 cup milk of choice (almond, oat, coconut, etc)
- 3 teaspoons vanilla

Frosting ingredients:

- 1 1/2 cups of crisco (or any room temp butter)
- 2 tsps of vanilla extract
- 6 cups of powdered sugar
- 2-4 tablespoons of water (or milk)

Directions for cake:

1. Preheat oven to 350°F (180°C). Line the bottom of your baking tins with parchment and grease the sides of two 8" or 9" pans.
2. In the bowl of your stand mixer, combine the oil and sugar. Mix well and then add in eggs and beat on medium for a minute or until it looks frothy.
3. Sift together flour, salt, baking powder and add to the mixer. Turn the mixer on low and slowly add in your milk choice and you vanilla. Turn the mixer to medium and mix again for about one minute.
4. Pour batter evenly into cake pans (Best to weigh the pans if you want them even).
5. Bake for 30-35 minutes or until the center of the cake isn't wobbly and it springs back when touched.
6. Allow the cakes to cool for several minutes before turning them out. Allow them to completely cool before filling or frosting.

Directions for frosting:

1. In the bowl of your stand mixer, beat crisco and vanilla until smooth and creamy.
2. Add powdered sugar to your bowl one cup at a time (to prevent the powdered sugar atomic cloud). Add in the water/milk one tablespoon at a time until your frosting comes to the right consistency for you (sometimes that is all the liquid, sometimes it's almost no liquid).
3. Beat until smooth and creamy.
4. Store in an airtight container at room temperature for up to three days, or in the refrigerator for up to a week.