

# CHEF AT THE MARKET

**Chef: Guenn Gentry-Johnsen**

**Fedora Catering, Redding, CA ~ (530)229-9312**

## **Gluten-Free Almond Apricot Cake**

¾ cup unsalted butter  
1 cup sugar or Sucanat  
4 eggs  
½ cup milk or almond milk  
1 tsp vanilla  
1 ½ cups almond meal/flour  
½ cup organic coconut flour  
¼ tsp sea salt  
2 tsp baking powder  
1 cup dried apricots, chopped into small pieces

Cream together butter and sugar until smooth. Add eggs, one at a time, and beat until fully blended. Add milk and vanilla and mix until combined. In a separate bowl combine flours, salt, and baking powder. Beat the dry ingredients into the wet ingredients until creamy. Add chopped apricots and mix to combine. Spread into a greased 9x13 cake pan and bake at 350° for 30 minutes. Serve with fresh fruit and whipped cream.

**Note:** This cake can be made dairy-free as well as gluten-free by substituting coconut oil for the butter and replacing the milk with coconut or almond milk.

Makes 18 slices of cake.



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