

GREEN TEA & ALMOND CAKE

gluten-free + vegan

DRY

- 4 c gf flour
- ½ c coconut flour
- 2 ½ c granulated sugar
- 1 green tea bag (just the dry tea)
- 1 t sea salt
- 2 ½ t baking powder
- 2 ½ t baking soda
- 2 ½ t xanthan gum

Whisk together all dry ingredients.

Mix wet ingredients in separate container

WET

- 3 ½ c warm water
- 1 c coconut oil
- 2 T vanilla extract
- 2 t lemon juice

Add all liquid ingredients to the dry ingredients and mix with hands making sure to get all clumps.

Fill in a “coconut oil greased” cake pan.

Bake cake for 1 hour...if needed, more time in 5 minute increments...
be sure to set your timer.

Bake in a 350 degree oven for 1 hour.

Do a toothpick test. If you need more time, do 5 minutes stints.

!!!!Once toothpick is clean and /or temperature @ 210...pull!

Let sit for 20 minutes.

Flip onto receiving platter.

Cool completely. Approximately 2 hours.

Cover with food safe bag.

GREEN TEA FROSTING

(vegan/soy & gluten free)

two layered cake/sliced perfectly in half

FROSTING:

In your FOOD PROCESSOR:

8 cups Powdered sugar
1 T. real vanilla extract
2 c. sweet butter
3/4 c. coconut oil

Process and blend until smooth.

Frost inside layer with about 1 ½ cup of frosting...add the top of your cake.

Frost remaining part of the cake... down the sides if amount of icing allows.

TOPPING:

CANDIED ALMONDS Mixed the following and bake 17 minutes in a 350 oven.

2 c. Almonds
½ c. Brown sugar
1 T. Vanilla
2 T. olive oil

Let cool... then “pulse” chop.

Distribute one cup of almonds... evenly over your TWO cakes.