

Apple Cider Cake

Ingredients:

- 8 Tbs. butter or Earth Balance Buttery Sticks
- 2/3 cup granulated cane sugar
- 3 eggs
- 1 1/4 cups chopped, peeled carrots
- 3/4 cup chopped, peeled apples
- 1/2 cup raisins
- 1/2 cup grated coconut
- 2/3 cup Samuel Smith's Organic Apple Cider (carbonated)
- 2 1/2 cups Jules Gluten Free™ All Purpose Flour
- 1/2 tsp. baking soda
- 2 tsp. gluten-free baking powder
- 2 tsp. cinnamon
- 1 tsp. pumpkin pie spice

Directions:

Preheat oven to 350 F (static) or 325 F (convection).

Oil a 9 x 13 inch baking pan.

In a large food processor, chop the apples and carrots. Mix together in a bowl with the raisins and coconut and set aside.

Cream the Buttery Sticks and the sugar until light and fluffy. Mix in the eggs and blend until incorporated. Stir in the carrot-raisin mixture. Pour in the apple cider and mix. Gradually stir in the Jules Gluten Free™ All Purpose Flour, together with the remaining dry ingredients.

Pour the batter into the prepared pan and use a rubber spatula to smooth the top. Bake in the preheated oven for 20 - 30 minutes, just until a



cake tester inserted into center of the cake comes out clean. When cooled, frost with Sour Cream Frosting.

Sour Cream Frosting:

- 4 Tbsp butter or Earth Balance Buttery Sticks, softened
- 1/2 cup sour cream or Tofutti Sour Supreme
- 2 tsp gluten-free vanilla extract
- 1/2 tsp lemon juice
- 1/4 tsp salt
- 2 3/4 cups confectioners' sugar
- 1/2 tsp. grated lemon zest (optional)

In a medium bowl, sift the confectioner's sugar. With an electric mixer, beat the other ingredients to incorporate, then slowly stir in the confectioner's sugar, beating until smooth. Add food coloring, if desired.