

# ITALIAN APPLE CAKE

VEGAN GLUTEN FREE



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## Ingredients :

Millet Flour 200 g

Rice Flour 200 g

Sunflower Oil 100 g

Millet Flour 200 g

Rennet Apples 4

Cornstarch 100 g

White Cane Sugar 150 g

Rice Milk 300 g

Baking Powder 25 g

Cinnamon Powder 1 **teaspoon**

## Tricks:

If you use single-portion mould, cut the Apples in cubes, if you use a cake tin, slice it.

You can prepare the Apples hours before, but in this case, soak with lemon juice to prevent the natural oxidation.

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To check if the cake is cooked put a stick or a toothpick in the middle . If it comes out clean, it's done!



## How to Make:

Sift in a bowl the **Flours**, **Baking Powder**, **Cornstarch**, **Sugar** and **Cinnamon**.

Add the **Sunflower Oil** and the **Rice milk** and mix well until the mixture will be thick.

Prepare the **Apples** peeled and sliced.

Use a 20 cm buttered cake tin or a single-portion mold.

Alternate layers of **mixture and apples**.

On the surface place a layer of **Apple**.

Put in the oven at **180°C for 30-40 mins**.