

# *The Flour Nut*

## Gluten-Free Almond Flour Cake

### **Ingredients:**

½ Cup Unsalted Butter, Softened  
½ Cup Pure Maple Syrup  
2 Cups *The Flour Nut* Almond Flour  
½ tsp. Sea Salt  
1 tsp. Baking Soda  
1 tsp. Pure Vanilla Extract  
2 Eggs  
1 Cup Milk  
1 Tbsp. vinegar

### **Baking Instructions:**

- Preheat the oven to 350°F. Grease 9 x 13 cake pan.
- Mix together milk and vinegar, set aside.
- Cream together butter and maple syrup.
- Add almond flour, sea salt, baking soda, vanilla extract, and eggs.
- Add in milk and vinegar combination.
- Mix well, pour into greased cake pan.
- Bake for 30-40 minutes or until fork inserted comes out clean.
- Enjoy!
- Optional:
- Add 1 C blueberries before baking.
- Sprinkle cinnamon or maple sugar over top of cake before baking.

*Healthy Never Tasted So Good!*

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