



BLUEBERRY COCONUT CAKE

FOR THE CAKE YOU NEED

- 24cm cake form -
- 12 miniatures -

- 60g shredded coconut
- 60g rice flour
- 75g millet flour
- 60g corn starch
- 45g potatoe starch
- 100g sugar
- 1/2 + 1/4 teaspoon Xanthan
- 3 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1/8 teaspoon gvanilla
- 1/2 teaspoon salt

- 75g oil
- 90g water
- 150g coconut milk
- 75g applesauce
- 3 teaspoon lemon juice
- some lemon zest
- fresh blueberries

FOR THE GLAZE

- 3 tablespoons lemon juice
- 15 tablespoons powdered sugar



PREPARATION: 20 min
BAKING: 15-35 min
GLAZING: 10min
HEAT: 170 °C

1

Preheat your oven to 170°C. Mix your dry ingredients in a big bowl to make your flour mixture. In another bowl mix all of your wet ingredients except for the berries.

2

Now you can add your wet ingredients mixture to your flour mix and stir it until you have produced a homogenous dough with no more clumps. Then add the berries gently with a wooden spoon so you do not crush them.

3

Pour the dough either into the 24cm cakeform or divide it venly between your miniatures and put your cake/s into the preheated oven. The big cake needs about 35 minutes and the small ones only 15 minutes.

4

For the lemon glaze mix the powdered sugar and lemon juice together. If you find it too liquid or hard you can always adjust by adding more liquid or sugar.

5

Test with a toothpick if your cake is ready after the baking time has passed. Then let it cool down for about 20-30 minutes before glazing your delicious berry wonder.

VEGANGLUTENFREE***LACTOSEFREE***