

Gluten Free Gingerbread Cake

Vz c.applesauce

V c.sugar

1 egg substitute =1 Tbsp.flaxseed meal and 2 V Tbsp water

1 c.molasses

2kc.gluten free flour(I used combo of 1 1/2 c.sorghum,3/4 c.rice and V c.tapioca flour)

1V tsp baking soda

1-2 tsp cinnamon

1-2 tsp ginger

V-1 tsp cloves

Ve tsp salt

1 c.hot water

Lemon glaze:1 c.powdered sugar and 2-4Tbsp lemon juice

Make egg substitute:

Beat flaxseed meal with water then letsit until thickened.

Combine in a large bowl:

Applesauce,flaxseed“egg”,sugar and molasses

Then add in all other ingredients (except not the hot water or lemon glaze),mixing well.

Slowly add in the hot water.Mix until smooth.

Bake:350F for 30 minutes or until interior is mostly dry.

When cool,top with lemon glaze.