

# Apple Spice Cake



## Cake

- 1/4 cup extra virgin olive oil
- 1/2 cup + 2 TBSP unsweetened applesauce
- 2 TBSP maple syrup (or a pinch of monk fruit powder or a few drops of liquid monk fruit extract)
- 2 tsp pure vanilla extract
- 1/2 cup + 2 TBSP [tigernut flour](#)
- 1/2 cup [cassava flour](#)
- 1/2 cup + 2 TBSP [tapioca starch](#)
- 1/2 tsp sea salt
- 1 tsp baking soda
- 1.5 tsp cinnamon
- 1/4 tsp powdered ginger
- pinch cloves
- 1 gelatin egg (see below)
- 1/2 tsp lemon zest
- 1/2 cup apple (any variety), peeled and grated

## Gelatin Egg

- 1 TBSP fish gelatin powder
- 1 TBSP lemon juice
- 2 TBSP hot water

## Frosting

- 1 cup palm shortening
- 1/4 cup tapioca starch
- 1/4 cup maple syrup
- 1 tsp pure vanilla extract
- pinch of sea salt

## Instructions:

### Cake

1. Preheat oven to 175C
2. In a stand mixer or large bowl, add olive oil, applesauce, maple syrup and vanilla extract and whisk to combine.
3. In a separate bowl combine tigernut flour, cassava flour, tapioca starch, sea salt, baking soda, cinnamon, powdered ginger and cloves.
4. Slowly add dry ingredients to wet ingredients in 2-3 batches mixing to combine fully between each addition.
5. Make gelatin egg by combining gelatin with lemon juice in a small bowl. Slowly add in hot water and use a fork to whisk until the mixture becomes frothy and gelatin is fully combined.
6. Fold gelatin egg into cake batter.
7. Finally, fold in lemon zest and grated apple.
8. Grease small round cake pan and spread batter inside it evenly.
9. Bake in middle rack of oven for 20 minutes.
10. Allow to cool completely before frosting.

## Frosting

In a stand mixer, combine palm shortening with tapioca starch, maple syrup, vanilla extract and pinch of sea salt. Whisk until combined.

**Shana Tova and B'taavon!**  
**Mindy**