

Gluten-Free Recipes

Gluten-Free Red Velvet Cake

Makes 1 9-inch layer cake



- 3/4 cup brown rice flour
- 1/4 cup coconut flour
- 3/4 cup sorghum flour
- 3/4 cup tapioca starch
- 1 teaspoon baking soda
- 1 teaspoon xanthan gum
- 1/4 teaspoon salt
- 1/4 cup unsweetened cocoa powder, divided
- 1 cup canola oil
- 1 1/2 cups white sugar
- 2 eggs at room temperature
- 3/4 cup unsweetened applesauce
- 1 cup buttermilk
- 1 ounce red food coloring
- 1 teaspoon vanilla extract

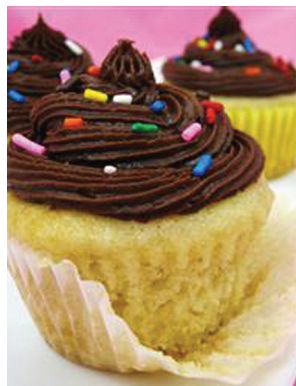
Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 9-inch round cake pans with gluten-free flour. In a bowl, whisk together the brown rice flour, coconut flour, sorghum flour, tapioca starch, baking soda, xanthan gum, salt, and 3 tablespoons of cocoa powder in a bowl.

In a large mixing bowl, beat canola oil and sugar until thoroughly combined, and beat the eggs in one at a time until fully incorporated. Stir in the applesauce. Beat the flour mixture into the wet ingredients, alternating with buttermilk, in several additions, beginning and ending with flour mixture. Mix the remaining 1 tablespoon of cocoa powder with the red food coloring and vanilla extract to make a paste; gently stir into the batter. Pour the batter into the prepared cake pans.

Bake in the preheated oven until a toothpick inserted into the center of a cake comes out clean, about 25 minutes. Allow the cakes to cool completely before frosting.

Gluten-Free Yellow Cake

Makes 2 -8 or 9 inch layers



- 1 1/2 cups white rice flour
- 3/4 cup tapioca flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 teaspoons baking powder
- 1 teaspoon xanthan gum
- 4 eggs
- 1 1/4 cups white sugar
- 2/3 cup mayonnaise
- 1 cup milk
- 2 teaspoons gluten-free vanilla extract

Preheat oven to 350 degrees F (175 degrees C). Grease and rice flour two 8 or 9 inch round cake pans.

Mix the white rice flour, tapioca flour, salt, baking soda, baking powder and xanthan gum together and set aside.

Mix the eggs, sugar, and mayonnaise until fluffy. Add the flour mixture, milk and vanilla and mix well. Spread batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Cakes are done when they spring back when lightly touched or when a toothpick inserted near the center comes out clean. Let cool completely then frost, if desired.

Gluten-Free Pancakes

Makes 10 pancakes



- 1 cup rice flour
- 3 tablespoons tapioca flour
- 1/3 cup potato starch
- 4 tablespoons dry buttermilk powder
- 1 packet sugar substitute
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon xanthan gum
- 2 eggs
- 3 tablespoons canola oil
- 2 cups water

In a bowl, mix or sift together the rice flour, tapioca flour, potato starch, dry buttermilk powder, sugar substitute, baking powder, baking soda, salt, and xanthan gum. Stir in eggs, water, and oil until well blended and few lumps remain.

Heat a large, well-oiled skillet or griddle over medium high heat. Spoon batter onto skillet and cook until bubbles begin to form. Flip, and continue cooking until golden brown on bottom. Serve immediately with condiments of your choice.

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