

Maple Cake

Gluten free
Makes 12 squares



INGREDIENTS

- 1/3 cup butter, melted
- 2 eggs
- 1/3 cup maple syrup
- 1/4 cup sugar
- 1/4 cup greek yogurt
- 1 tsp vanilla extract
- 1 + 1/3 cup fine almond flour
- 1/3 cup + 3 Tbsp oat flour
- 1/3 cup gluten free old fashioned rolled oats
- 3/4 tsp sea salt
- 1 tsp baking soda

For the frosting

- 1/2 cup plain greek yogurt
- 2 Tbsp maple syrup
- 1/2 tsp sugar
- Small splash of vanilla extract
- Cinnamon and sugar for topping

DIRECTIONS

1. Preheat oven to 350°F and line an 8x8 in baking dish with parchment paper.
2. In a large bowl, whisk the butter, eggs, maple syrup, sugar, yogurt, and vanilla until smooth.
3. Mix in the remaining dry ingredients, and stir until a smooth batter forms.
4. Pour the batter into the baking dish and use a spatula to spread it evenly.
5. Bake for 25 minutes. Allow to cool for 5 minutes, then transfer to a cooling rack to cool completely before slicing. Don't skip the cooling process, or your cake will not hold together well!
6. To make the frosting, whisk all of the ingredients together until smooth.
7. Once cake is cooled, spread frosting on top and sprinkle with cinnamon and sugar.
8. Slice into 12 squares.