

Easy Butter Cake, Gluten-Sourdough

By Linda Masurka



EASY BUTTER CAKE

Gluten-Free Sourdough

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Ingredients:	<u>8x8 inch</u>	<u>9x13 inch</u>
Butter, softened	1/3 cup	2/3 cup
Honey	1/4 cup	1/2 cup
White Stevia Extract	1/8 tsp.	1/4 tsp.
Eggs	2	4
Vanilla Extract	3/4 tsp.	1- 1/2 tsp.
Gluten-Free Rice Starter	3/4 cup	1- 1/2 cup.
Coconut Flour	3 TBS	6 TBS
Salt	1/4 tsp.	1/2 tsp.
Baking Soda	1/2 tsp.	1 tsp.

Directions:

Preheat oven to 325 degrees and place pan inside. {I use glass. If you are using a different kind of pan you may need to bake at 350 degrees.}

You are really going to add the ingredients in the order they are listed. Soften butter in a medium sized bowl and mix in honey and stevia extract. Whip in eggs and then add vanilla and starter. Blend coconut flour well and let it rest while you remove the hot pan and butter it. Coconut will absorb moisture. Stir in soda and salt. When the mixture is well mixed and it has stopped "rising" {from the baking soda reacting with the acid in the starter} then pour into pan.

Bake approximately 25 minutes. The top should be golden. Allow to cool before slicing. *Enjoy!*

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