Apple Coffee Cake

2 1/4 cup all purpose flour blend

1 1/2 t xanthan gum

1 1/2 t baking soda

11/2 t baking powder

3/4 cup oil

1 cup sugar

3 large eggs

1 1/2 t vanilla extract

1 ½ t cinnamon

1 ½ cup apple sauce

1 Cut up apple

Preheat heat oven to 375 grease bundt pan



Coffee cake topped with cinamon and sugar

In a small bowl beat egg whites, place yolks in anther bowl. cream egg yolks, sugar, apple sauce and oil. Add vanilla, xanthan, baking powder, soda, and salt beat well. Add flour and apples beat till will mixed. Stir in egg whites. Put in bundt pan, slightly too big for small bundt pan Bake for 50 min or until center is done. Cool 30 min on rack than take out of pan to finish cooling and slice.

http://www.lincolntent.com/GFCF-Breakfast.html