BELVEDERE
VODKA

BANANA COCONUT VEGAN FUNFETTI CAKE
ONE 8" OR 9" ROUND CAKE | SERVES 12

INGREDIENTS

Wet Ingredients
1/3 cup unrefined coconut oil, room temperature
3/4 cup organic white sugar
1/2 ripe banana, mashed
3/4 cup water
1 teaspoon organic vanilla extract

Dry Ingredients
1 3/4 cups gluten free flour
3/4 cup almond meal
1/4 teaspoon sea salt
1 teaspoon baking soda
1 tablespoon apple cider vinegar
2 tablespoons multi-colored rainbow sprinkles

For the Coconut Icing & Sprinkles
2 1/4 plus 2 tablespoons cups powdered
confectioner's sugar
2 tablespoons unrefined coconut oil
3 tablespoons unsweetened almond milk
2 teaspoons apple cider vinegar
2 tablespoons rainbow sprinkles, to top!

DIRECTIONS

To make the Coconut Icing
In a large mixing bowl, (or in a stand-mixer) add the powdered Confectioner's sugar, unrefined coconut oil and almond milk, whisk well with a power mixer or hand-held whisk to combine. Add in apple cider vinegar to finish. Make sure icing is stiff.

To make the Cake
Pre-heat the oven to 350°F. Lightly coat 1 9-inch round cake pans with unrefined coconut oil or baking spray.

In a medium mixing bowl whisk together the wet ingredients: unrefined coconut oil, white sugar, banana, water and vanilla extract, set aside.

In a small mixing bowl, add the dry ingredients: gluten free flour, almond meal, and salt. Gently add the dry ingredients into the wet bowl, mix until combined, but do not over mix.

In a small bowl, combine the baking soda and apple cider vinegar mixture, allow the mixture to fizz and fold into the cake. Gently fold in the multi-colored sprinkles.

Pour the batter into the prepared cake pan, place into the 350 degree oven and bake for approximately 33 minutes, or until the top is golden brown.

Remove from the oven and cool completely prior to icing the cake.

Gently place your cooled cake on a cake stand or a pretty serving plate. Using a spatula, ice your cake: Top, then sides and sprinkle with final rainbow sprinkles before the frosting hardens!

Candice Kumai