

# Cast Iron Sugar Cake

## Ingredients

- 1/2 cup coconut oil
- 1 cup coconut milk
- 1 1/2 teaspoons vanilla extract
- 2 cups + 2 Tbsp gluten free flour
- 1 teaspoon xanthan gum
- 1 1/2 cups granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 4 large egg whites
- confectioner's sugar for dusting



## Instructions

1. Mix together coconut oil and milk. Add in vanilla.
2. In a separate bowl combine flour, gum, sugar, baking powder and salt. Add flour mixture and blend well.
3. Add egg whites, beating just until combined.
4. Pour batter into a greased and floured (use a silicone pastry brush to spread out flour) 10 inch cast iron skillet.
5. Bake in a preheated 350 degree oven for 40-45 minutes, using a toothpick inserted in the center to test for doneness.
6. Let cool on wire rack for an hour before serving, lightly dust with powdered sugar, if desired.