

dagmar's kitchen

SEASONAL RECIPES + PHOTOGRAPHY

Gingerbread bundt cake with lingonberries and Vanilla goat cheese frosting (GF)

serves 6-8

2 eggs
1/3 cup (80 g) raw cane sugar
1/3 cup (70 g) coconut sugar
100 g butter, melted and cooled
2/3 cup yoghurt (full fat, 3-5%)
...
2/3 cup gluten free oat flour
1/3 cup + 1,5 tbsp (50 g) almond flour
3 tbsp (35 g) brown rice flour
1 tbsp psyllium husks
2 tsp baking powder
1 tsp sea salt
1,5 tsp ground ginger
1,5 tsp ground cloves
2 tsp ground cinnamon
a good pinch of freshly ground black pepper
...
1/3 cup lingonberries, lightly thawed if frozen + 2 tbsp brown rice flour

- 1) Preheat the oven to 350° F (175° C). Butter and flour a bundt tin with almond flour. Melt the butter for the cake and set aside.
- 2) In a medium bowl beat the eggs with sugars for at least 5 minutes, until light and fluffy. Add melted butter and yoghurt.
- 3) In a second bowl, mix all dry ingredients and stir well to combine. Then carefully fold the dry ingredients into the egg mixture using a rubber spatula. Mix the lingonberries with the rice flour and add them to the mixture.
- 4) Scrape the mixture into the tin and bake in the lower part of the oven for about 40-45 minutes. Let the cake cool a bit before you remove it from the tin.

Frosting

60 g butter, at room temperature
1 + 1/3 cup powdered sugar
100 g soft fresh goat cheese
juice of 1/2 lemon
1 vanilla pod, seeds scraped out
pinch of sea salt

- 1) Whisk all ingredients for the frosting well using an electric hand mixer. Spread it evenly over the completely cooled cake and decorate with lingonberries.