

## Best Gluten Free Pound Cake

### By Practical Recipes

2 stick of unsalted butter

2 cups of sugar (You may use  $\frac{1}{4}$  cup less)

4 large eggs

2 cups of Rice Flour

1 pinch of salt

2 tablespoons of baking powder

1 tablespoon of vanilla extract

1 and a half cup of milk

#### Procedure:

Preheat your oven at 350 degrees. In a large bowl in your stand up mixer or with hand electric mixer, cream the butter and the sugar by mixing together at medium speed. After they are well mixed add the egg yolks one by one (you will have to separate your whites from your yolks and set aside your whites for later) once this is all mixed at medium speed, add the flour and baking powder alternating with the milk and the vanilla and keep on mixing at medium speed. In a separate smaller mixing bowl, mix your egg whites with the electric mixer until they are frothy form a peak. Fold the egg whites onto the cake batter and mix well by hand. Prepare your cake mold by greasing and dusting lightly with flour. A ring shaped cake pan is much better for this cake, but you may use any shape. Bake for 45 minutes until it's golden. Use the toothpick method to test the cake and see if it is ready. Turn the cake over onto a cake stand and sprinkle with powdered sugar or frost according to preference. This cake works well for layer cake by baking it in round pans and filling it with jams or buttercream and then frosting it.

\*Toothpick Method: This method is used to test any cake or any other baked casseroles that require a level of firmness, mostly for things containing eggs. All you have to do is insert a thin knife or toothpick to see if it is cooked, and if it comes out clean it means that cake is ready.

Enjoy!

Recipe by: Sandra Posey