

## Gluten Free Thursday: Sweet Potato And Coconut Loaf Cake

### Ingredients:

Difficulty: Easy

(makes 1 loaf, inside of the pan size 23x9cm)

5 dl (or 2 cups) almond flour (meaning: ground almonds)

3.5 dl + 2 tsp (or 1 1/2 cups) peeled and grated sweet potato

1 dl + 4 tsp (or 1/2 cup) desiccated coconut

2 tsp baking powder

1/2 tsp ground nutmeg

1/2 tsp ground cinnamon

4 large eggs

4 tbsp olive oil

1/2 dl + 6 tbsp (or 1/3 honey)

1 tbsp apple cider vinegar

a handful of pumpkin seeds (or another seed or nut you like) for topping

### Instructions:

1. Preheat the oven to 180C. Grease a loaf pan and cover 2 sides and base (at least) with a baking paper.

2. In a medium size bowl, put all dry ingredients (first 6 ingredients in the list above) and whisk a little. Put aside.

3. In a mixing bowl, put eggs and beat in medium speed for about a minute.

4. Add olive oil and honey to the eggs and beat first in medium speed and then in medium high speed for about 3 minutes, until they are incorporated.

5. Add dry ingredients to the egg mixture and start beating in medium speed. While mixer is on, add apple cider vinegar. Beat in medium high speed just until all ingredients are mixed well.

6. Scrape the sides if needed. Transfer the well mixed batter into the greased loaf pan. Smoothen the surface using a spatula.

7. Spread a generous amount of pumpkin seeds (or another seed / nut you like) on top of the cake. Put in the oven, in medium rack, and bake for 35-40 minutes, or until a toothpick inserted in the middle comes out clean. When it's out of the oven, let it cool to room temperature and then take out of the pan. You can then serve it right away or you can bake the cake beforehand (even the day before) and serve later. Enjoy!