

# Spice Cake

(C, D, G, N, S)

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## Ingredients

1 ½ cup honey or maple syrup  
½ cup brown date sugar, powdered barley malt or raw sugar  
1 cup almond or rice milk  
2/3 cup safflower oil  
2 eggs beaten  
2 tsp vanilla extract  
2 cups millet flour  
¾ cup brown rice or tapioca flour  
¼ cup amaranth, buckwheat or alternate flour  
4 tsp baking powder  
3 tsp arrowroot powder  
3 tsp cinnamon  
1 ½ tsp nutmeg  
¾ tsp ground cloves  
½ tsp sea salt  
½-1 cup almond or rice milk

## Directions

1. Preheat oven to 350°F
2. Oil and flour a 9" x13" rectangular cake pan or 3 9" round cake pans
3. Combine honey and sugar in a large bowl
4. Add the remaining wet ingredients except the ½-1 cup almond or rice milk listed at the end of the ingredient list
5. In a separate large bowl combine all the dry ingredients
6. Gradually add small portions of the dry ingredients to the wet ingredients, mixing after each addition. Alternate adding dry ingredients with the remaining milk substitute left out of the wet ingredients. Enough milk substitute should be added to make a thick yet not pourable batter
7. Evenly distribute in selected baking dishes
8. Bake for 1 hour or until cake is lightly browned and a tooth pick comes out clean

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