

Disney
SLEEPING BEAUTY
 DIAMOND EDITION

Gluten Free
**PRINCESS
 CAKE**



Cake and recipe courtesy of Karma Baker

Celebrate your next birthday like a true princess by offering your royal guests a cake that everyone can enjoy. Follow the directions below to prepare this very special vegan and gluten free birthday cake that will leave everyone in your party asking for more!



CAKE TOPPER

Have an adult help you carefully cut this cake topper out of golden glitter paper and place it on the top of your princess cake!



GLUTEN FREE VANILLA CAKE RECIPE: ADULT SUPERVISION IS REQUIRED

RECIPE INGREDIENTS:

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|-------------------------|------------------------------------|
| 1 cup Rice milk | 1.5 cup Tapioca starch |
| 2 tsp Lemon | 1 cup Coconut flour |
| 2 cup Sugar | 1 tsp Xanthan gum |
| 1/2 cup Applesauce | 1 tsp Salt |
| 1.5 TBL Vanilla extract | 1.5 tsp Baking POWDER |
| 2/3 cup Coconut oil | 1.5 tsp Baking SODA |
| 1.5 cup Sorghum flour | 2 cup water <i>mixed in slowly</i> |

PREPARATION:

- 1 – Preheat oven to 375° 2 – Combine rice milk and lemon juice, let sit for 10 minutes. 3 – Mix all wet ingredients *EXCEPT WATER*. 4 – Mix all dry ingredients in a separate bowl. 5 – Combine wet and dry ingredients in a large bowl, then, slowly mix in water and blend until smooth. 6 – Place in 375° oven: Bake 6" pans for 40 minutes
 Bake 4" pans for 30 minutes
Makes 2 – 6" rounds 2 – 4" rounds for layering

On Blu-ray™ Combo Pack and Digital HD October 7

