Jewish Apple Cake, Gluten-Free
(gluten-free, pareve, non-dairy)
By Gluten-Free Nosh

Ingredients:
- 2 1/3 cups brown rice flour
- 1/3 cup potato starch
- 1/3 cup tapioca starch
- 1 ½ teaspoons xanthan gum
- 1 tablespoon baking powder
- 2 cups sugar
- 1 tablespoon ground cinnamon
- 5 large apples, peeled and sliced thin
- 4 eggs
- 1 cup vegetable oil
- 1/4 cup fresh-squeezed orange juice
- 2 ½ teaspoons pure vanilla extract

Method:
1. Preheat oven to 350 degrees. Spray 10-inch tube pan or bundt pan with cooking oil spray (make sure spray does not contain flour).
2. In a large bowl, gently whisk together the brown rice flour, potato starch, tapioca starch, xanthan gum and baking powder. Set aside.
3. Remove 5 tablespoons of sugar (from 2 cups) and mix the 5 tablespoons of sugar with the cinnamon. Sprinkle cinnamon-sugar mixture on sliced apples, coating them well.
4. In a mixer, beat eggs and the remainder of the sugar for 5 minutes. Add vegetable oil, orange juice and vanilla and beat well. Slowly beat in flour mixture.
5. In the prepared tube or bundt pan, pour one-third of the batter, then one-half of the apples. Pour another third of the batter, smoothing the batter so it settles around the apples. Add the rest of the apples and a last layer of batter, smoothing the batter again.
6. Bake for 60 to 75 minutes, or until the cake looks golden brown and a knife inserted into the center of the cake comes out clean. Let cake cool completely in the pan for at least 1 hour. Run a spatula around the edges to loosen the cake before inverting it onto a plate.

Yield: 12 servings