

# Featured Recipe

## Simple Simon Maple Cake

Cake without eggs doesn't keep very well. Solution? Make a small cake to feed up to 4 people. If you have a 6-1/2 inch skillet with an ovenproof handle, such as Corning's, you can cut this recipe in half to make just the amount of cake you will use. A small cake like this will serve three generously, or four modestly. Freeze any that won't be used the same day, but use soon – within 2 weeks – and top the thawed cake with applesauce or other fruit sauce (to moisten).



Full recipe yields 6-8 wedges and half recipe yields 3-4 wedges

### INGREDIENTS:

1/2 cup + 1 Tbsp amaranth flour	1 Tsp. Cream of tartar
1/2 cup + 1 Tbsp unroasted buckwheat flour	1/2 Tsp salt
1/2 cup + 1 Tbsp quinoa flour	1/3 cup oil
1 tsp. Baking soda	2/3 cup maple syrup
	1/4 cup chopped pecans (optional)

### PREPARATION:

Preheat oven to 350 degrees. Use Non-stick spray on a pie plate. Combine dry ingredients and whisk well, or sift. Combine oil and syrup in measuring cup and pour over dry ingredients. Using a rubber spatula, stir until flour disappears. Scrape batter into prepared pan. Scatter the chopped pecans over the top, if using. Bake 20 – 22 minutes or until a pick inserted in center comes out clean. Cool 10 minutes before cutting.

Surprisingly good! Serve plain as you would a coffee cake, with a cup of tea, or use as dessert.

**Bon Appetit!**

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