

Pecan Cake

Prep. Time: 15-20 minutes
Bake Time: 25-30 minutes

8' x 8' cake pan, Serves 16, 2'x 2" pieces

½ c. pecans

TOAST nuts at 350° for 10 minutes or until nicely roasted—don't burn.
CHOP and SET ASIDE.

1 c. maple syrup

¾ c. coconut milk

¼ c. mild olive oil

1½ t. vanilla

2 t. Roma coffee substitute

½ c. Soy Good milk powder

PREHEAT oven to 375°.

COMBINE all liquids together.

1½ c. white whole-wheat flour

½ c. whole wheat pastry

2 T. golden flaxmeal

2 t. Rumford's baking powder

½ t. salt

MIX all dry ingredients together well.

COMBINE liquid ingredients with dry, including nuts, MIXING only until all is moistened.

Over mixing will adversely affect the cakes rising.

POUR into Pam-sprayed pan.

BAKE at 375° for 25-30 minutes or until toothpick inserted in center of cake comes out clean and finger pressed on surface doesn't leave indentation.