

From Gluten-Free Nosh at www.glutenfreenosh.com

Please refer to web site for full story and information about the recipe: <http://wp.me/pGgB6-oZ>

Lemon Pound Cake with Strawberry Compote, Gluten-Free and Dairy-Free [By Gluten-Free Nosh](#)

Ingredients:

Lemon Pound Cake:

- 1-1/2 cups gluten-free flour blend:
 - 1/2 cup brown rice flour*
 - 1/2 cup sorghum flour*
 - 1/2 cup tapioca starch*
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon xanthan gum
- 2 eggs
- 1 cup sugar
- 1/4 teaspoon salt
- 1/3 cup canola oil
- finely grated zest of one lemon (about 1 teaspoon)
- 1/4 cup freshly squeezed lemon juice (about 1 lemon)
- 3/4 teaspoon pure lemon extract
- 1/2 teaspoon pure vanilla extract

Strawberry compote:

- 2 cups strawberries, hulled and sliced
- 1/4 cup grated apple
- 1/4 cup sugar

Method:

1. Line an 8 x 4-inch loaf pan with parchment paper. Whisk together the gluten-free flours, baking powder and xanthan gum in medium bowl. Set aside.
2. Preheat oven to 350 degrees. In a stand mixer, beat eggs, sugar and salt until light and fluffy, about 3 to 5 minutes.
3. Decrease speed and beat in canola oil, then mix in lemon zest, lemon juice, lemon extract and vanilla extract. Mix in the flour mixture until combined.
4. Pour batter into prepared pan and bake for 40 to 45 minutes, or until a tester inserted into the middle comes out with moist crumbs. Remove cake from oven and let cool completely on a rack before slicing. Serve with strawberry compote on the side.
5. To make the compote, combine strawberries, grated apple and sugar in small saucepan. Cook over medium heat, stirring occasionally, as juice begins to form. Cook until strawberries reduce down and sauce thickens, about 10 minutes.
6. Remove sauce from heat, cool and refrigerate. Serve on the side, with lemon pound cake.

Yield: 8 to 10 servings