

# Blueberry Cake

## Dry Ingredients

1 cup whole wheat pastry flour or gluten free baking mix  
2 tsp baking powder  
¼ tsp salt

## Wet Ingredients

1 Tbsp ground Flax seed mixed with 3 Tbsp warm water  
½ cup sugar  
⅓ cup nondairy milk  
¼ cup applesauce  
¼ tsp lemon extract

## Topping Ingredients

½ cup rolled oats  
¼ cup whole wheat pastry flour or gluten free baking mix  
¼ cup sugar  
¼ cup nondairy milk  
Pinch of salt  
2 cups fresh blueberries

## Directions

1. Preheat oven to 350 degrees and prepare a 9 inch square baking dish with parchment paper.
2. Mix the dry ingredients in a small bowl and set aside. Then mix the wet ingredients in a medium bowl and set aside.
3. Now mix the topping in a bowl and you will use this last.
4. Mix the dry ingredients into the wet and spread evenly in the bottom of the pan. Sprinkle the blueberries over the top and press in slightly
5. Crumble the topping over the top. Bake for 30 to 40 minutes until fork comes clean out of middle.

# Lemon Icing

## Ingredients

1-quart unsweetened vanilla almond milk

½ cup powdered sugar

1 tsp lemon juice

Corn starch slurry (¼ cup corn starch and ¼ cup water – make more if the icing does not reach the desired consistency)

## Directions

Put almond milk, powdered sugar and lemon juice in a sauce pan. Bring to a boil so all the sugar is dissolved, slowly pour in corn starch slurry until slightly thickened. Cool down and drizzle over the cake.

