

## Gluten-Free Yellow Cake

[www.afewshortcuts.com](http://www.afewshortcuts.com)

*(Adapted from Allrecipes.com)*

- 1 1/2 Cups White Rice Flour
- 3/4 Cup Tapioca flour (Health food store or Asian Market)
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. Baking Soda
- 1 tsp. xanthan gum (health food store)
- 4 eggs
- 1 1/4 cup sugar
- 2/3 cup Mayonnaise (Yep..trust me!)
- 1 cup milk (I used soy)
- 2 tsp. vanilla extract

### Directions

Preheat oven to 350 degrees. Grease and Flour (2) 8 or 9 inch round cake pans, Or line Cupcake pans.

Mix the Rice flour, tapioca flour, salt baking soda, baking powder, and xanthan gum together and set aside.

Mix eggs, sugar, and mayo until fluffy. Add the flour mixture, milk and vanilla. Mix well. Spread the batter into the pans. Or fill Cupcake pans about 2/3 full.

Bake at 350 for 25 minutes for cakes. 20 minutes for cupcakes.

Keep an eye on them. Cakes are done when they spring back when lightly touched or when a toothpick inserted near the center comes out clean. Let cool completely then frost, if desired.

Freeze extra cupcakes in a Gallon Size Bag!