

Allergy-Friendly Birthday Cake

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- Prep time: 15 minutes
- Cook time: 25-30 minutes
- Total time: 40-45 minutes

No nuts | No eggs | No milk | No fish | No sesame



Ingredients:

- ½ cup milk-free Greek yogurt
- 1½ cup soy, coconut, or Ripple milk
- 1½ Tablespoon apple cider vinegar
- 2½ cups all-purpose flour
- 1 Tablespoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- ¼ cup sugar
- ¾ cup milk-free buttery sticks
- 1 Tablespoon pure vanilla extract
- 1 recipe milk-free vanilla frosting

Contains wheat (flour) and soy (milk-free yogurt, milk, and buttery sticks).

Milk-free yogurt, milk, and buttery sticks may contain nuts or coconuts - check labels and compare brands.

Allergy-friendly Substitutions:

- **No wheat:** use wheat-free/gluten-free all-purpose flour blend
- **No soy:** use soy-free yogurt, milk, and buttery sticks.

Instructions:

1. Wash hands with soap and warm water. Gather ingredients and supplies.
2. Measure yogurt and milk. Add vinegar to milk and stir. Set milk and yogurt aside to warm to room temperature.
3. Preheat oven to 350°F. Grease and lightly flour two 9-inch cake pans.
4. In a large mixing bowl, combine flour, baking soda, baking powder, salt & sugar.
5. Add butter and mix until evenly distributed into dry ingredients. Add yogurt, milk and vanilla extract. Mix until completely combined.
6. Pour batter evenly into cake pans. Bake at 350°F for 25-30 minutes, or until a toothpick inserted into the center of the cake comes out clean.
7. Let cakes cool in the pans set on a wire rack. Let cakes cool completely before frosting and assembling. To assemble, place one cake on a cake stand or serving platter. Evenly cover the top with frosting. Set the second cake on top and spread the remaining frosting over the top and sides.

