

# Lemon & hazelnut coffee cake

9-inch (2.5 L) square baking pan, lightly greased  
 1 ½ cups / 375ml Sorghum flour  
 2/3 cup / 150ml Hazelnut flour  
 ½ cup / 125ml Tapioca Starch  
 1 ½ tsp / 7ml Xanthan gum  
 1 tbsp / 15ml GF baking powder  
 ½ tsp / 2ml Salt  
 1 cup / 250ml Fortified soy beverage, lactose-free milk or milk  
 1 cup / 250ml Granulated sugar  
 ¼ cup / 50ml Vegetable oil  
 1 tbsp / 15ml Vanilla  
 1/3 cup / 75ml Grated lemon zest  
 ¼ cup / 50ml Freshly squeezed lemon juice  
 1 Egg  
 1 cup / 250ml Chopped hazelnuts

1. In a medium bowl or plastic bag, combine sorghum flour, hazelnut flour, tapioca starch, xanthan gum, baking powder and salt. Mix well and set aside.
2. In a large bowl, using an electric mixer, beat soy beverage, sugar, oil, vanilla, lemon zest, lemon juice and egg until combined. Add dry ingredients and mix just until combined. Stir in hazelnuts.
3. Spoon batter into prepared pan. Using a moistened rubber spatula, spread to edges and smooth top. Let stand for 30 minutes. Meanwhile, preheat oven to 350°F (180°C).
4. Bake for 40 to 45 minutes, or until a tester inserted in the center comes out clean. Let cool in pan on a rack for 10 minutes. Serve warm.