

# Rice Maize Apple Cake

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Preparation: More than an hour  
Cooking: 30 to 45 minutes  
Yield: 10 servings  
Meal: Cake and Baking



Simple wheat-free yeast dough. You can use rice and maize flour from your local Asian food store.

## Dough

200 g	Rice Flour	1 pkg	dry yeast
160 g	White Maize Flour (gluten-free)	80 g	Sugar
40 g	Buckwheat Flour (gluten-free)	1 pinch	Salt
5 g	Xanthan gum	280 g	Rice drink

## Apples

3 lb	Boskoop apples
1	Cinnamon sugar

## Directions

Peel and wedge apples.

Mix dry ingredients for the dough.

Add rice drink to dough.

Knead dough with a dough mixer with dough hook until no small clumps remain.

Let the dough rest.

Place parchment paper on a baking tray.

Spread the dough onto the parchment paper.

Push the apple wedges into the dough.

Put cinnamon sugar on top.

356°F Bake in the oven.