

Tupperware®

Serves: 4 · Serving size: 1 cake



PREP: 10 minutes
COOK: 12 minutes + 5 minutes standing time

Mini Gluten-Free Almond CAKES

4 tbsp. salted butter
½ cup granulated sugar
2 eggs
¼ cup heavy cream
2 tbsp. plain (full fat) yogurt
2 tsp. vanilla extract
1 tsp. cornstarch
¼ tsp. baking soda
½ cup coconut flour
½ cup almond flour

1. In the Tupperware® Smart Multi-Cooker base/water reservoir, fill with water to the max fill line for steaming and place shielded colander inside base; set aside.
2. Place butter in the 2-cup/500 mL Micro Pitcher and microwave on high power 45 seconds or until melted.
3. In the base of the Power Chef® System fitted with blade attachment, combine melted butter and sugar. Cover and pull cord until pale and fluffy. Add eggs, cream and yogurt. Cover and pull cord until well mixed. Add vanilla, cornstarch, baking soda, coconut flour and almond flour. Cover and pull cord until well mixed, scraping down sides with a spatula as needed.
4. Divide mixture evenly between 4 Snack Cups. Place Snack Cups inside shielded colander. Cover and microwave on high power 12 minutes, or until a knife inserted into the center of the cake comes out dry, or with a moist crumb.
5. Remove Snack Cups from shielded colander; let stand 5 minutes before serving.

Nutritional Information (per serving):

Calories: 390 Total Fat: 31g Saturated Fat: 17g Cholesterol: 100mg
Carbohydrate: 24g Sugar: 19g Fiber: 3g Protein: 6g Sodium: 110mg
Vitamin A: 15% Vitamin C: 0% Calcium: 6% Iron: 6%

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