



# Cranberry Walnut Cake

ALL TYPE FRIENDLY

## Ingredients

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- 1 cup rice or millet flour
- 1 cup flax meal
- 1 cup hot water
- 1 tsp baking soda
- 1/2 tsp cloves (or cinnamon – or both)
- 1 tbsp ghee
- 6 tbsp date syrup
- 1 tbsp black strap molasses (DO NOT OMIT)
- 1 cup frozen or fresh cranberries
- 1 cup walnuts



## Directions

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1. Preheat oven to 350
2. Combine rice or millet flour, flax meal, and hot water in a bowl
3. Stir and let sit 10 minutes
4. Add remaining ingredients and stir. It will be thick but keep stirring. It is OK to taste the batter and adjust the sweetness if needed
5. Pour batter into oiled 8X8-inch pan or line the pan with parchment paper so it will not stick
6. Bake 20-30 minutes
7. Let cool completely and serve!