

Gluten Free Konigs Kuchen

Oven: 350 F
Time: 30-40 minutes

Cake:

104 g White Rice flour
83 g Brown Rice Flour
78 g Tapioca Flour
2 T Bean flour
2 teaspoons xanthan gum
2 teaspoons baking powder
1/2 teaspoon salt
1 cup sugar
4 large eggs, room temperature
1/2 cup oil
1 cup sour cream
1 1/2 teaspoons milk
1 box Vanilla Pudding

Strudel:

1/4 cup sugar
1 Tablespoon rice flour
2 teaspoons cinnamon

Preparation:

1. Blend Strudel ingredients. Set aside
2. Blend all ingredients for the cake.
3. Pour half into greased Bundt pan.
4. Sprinkle strudel on to batter in pan
5. Pour remaining batter into pan.

Bake 40 minutes, or until a toothpick comes out clean.