

# Gluten-Free Coconut Cake

## Ingredients

2 cups gluten-free flour

1 1/2 cups white sugar

1 cup flaked coconut

1/2 cup chopped walnuts

1 tablespoon baking powder

1 teaspoon baking soda

1 teaspoon xanthan gum

1 teaspoon salt

1 cup coconut milk

1 cup vegetable oil

4 eggs

1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9×13-inch baking dish.

Whisk flour, sugar, coconut, walnuts, baking powder, baking soda, xanthan gum, and salt together in a bowl. Add coconut

milk, vegetable oil, eggs, and vanilla extract; mix until batter is smooth. Spread batter into the prepared baking dish.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes.

source:[allrecipes.com](http://allrecipes.com)