

## Dr. Jenn's Gluten Free Pound Cake

What you will need:

- 1 cup sweet white rice flour
- 1//2 cup sorghum Flour
- ¼ cup corn starch
- 2 tsp. baking powder
- 1 tsp. xanthan gum
- 1 cup butter, room temperature
- 1 cup granulated sugar
- 4 eggs
- 2 tsp. vanilla extract

What to do:

- Beat the butter until creamy and smooth. Add the sugar and beat into the butter until light and fluffy, about 5 minutes.
- Add the eggs, one at a time, mixing well after each one.
- Add the vanilla and blend until completely incorporated.
- In a separate bowl combine the flours, corn starch, xanthan gum, and baking powder and blend together with whisk.
- Add the dry ingredients to the wet and blend until fully mixed.
- Spread into a greased 9-inch bread pan. Bake for 60 minutes at 350 F. Cool for about 10 minutes. Remove cake from pan and cool completely.

Enjoy!