

Lemon Pound Cake with a Blood Orange Glaze - Bright and simple gluten-free pound cake that's perfect for any occasion.

Ingredients

- 1 ½ cup gluten-free baking 1-to-1 flour
- ½ cup organic cane sugar
- 4 Tbsp lemon juice + zest
- 1 tsp vanilla extract
- ½ cup plain yogurt (dairy or lactose-free)
- 2 eggs
- ¼ cup avocado oil
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt

Glaze

- ½ juice blood orange
- ½ tsp vanilla extract
- ¼ - ½ cup organic confectioners sugar

Directions

1. Preheat the oven to 350 degrees and line your loaf pan with parchment paper and spray the inside using a neutral oil like avocado oil spray.
2. In a medium bowl, whisk your dry ingredients until combined.
3. In a larger mixing bowl, whisk your wet ingredients until combined.
4. Slowly add your dry ingredients into your wet ingredients until combined. The mixture might look thick but that is okay!
5. Pour mixture into loaf pan, spread evenly into the pan, and bake for 30-35 minutes or until lightly brown and toothpick, when inserted, comes out clean.
6. While your loaf is cooking, prepare the glaze by mixing the juice, vanilla, and sugar until desired consistency. (may need to add more or less of confectioners sugar or juice)
7. When the pound cake is done baking, let sit in the pan for 5-10 minutes before transferring to a cooling rack. Once the pound cake has cooled down, pour the glaze over the pound cake and enjoy!

Notes: To make dehydrated citrus slices: Preheat oven to 200 degrees. Slice citrus thinly using a serrated knife or mandolin. Spray bacon rack with a neutral oil spray (like avocado). Place citrus slices on a rack and bake for 1 ½ hour to 2 hours. That's it!