

# Rutabaga Spice Cake

Serves 8

## Ingredients

- 1 cup raw rutabaga peeled, coarsely grated
- 3 eggs
- 2/3 cup brown sugar
- 1/2 cup plain whole milk yogurt or nut milk yogurt
- 1/2 cup butter or coconut oil
- 2 tsp vanilla
- 2 1/2 cups almond flour
- 1/2 tsp baking soda
- 2 tsp baking powder
- 2 tsp cinnamon
- 1 tsp allspice
- 1/2 tsp salt

## Instructions

1. Preheat oven to 350
2. Butter 9" loaf pan
3. Beat eggs, sugar, yogurt, butter and vanilla until smooth. Stir in grated rutabaga.
4. Combine almond flour, baking soda, baking powder, cinnamon, allspice and salt, mix well.
5. Stir dry ingredients into rutabaga egg mixture and combine until smooth.
6. Bake 30-40 minutes or until tester comes out clean and top of cake springs back to the touch.

### SIMPLE ICING

## Ingredients

- 1 cup powdered sugar
- 2 tbs milk
- 1/4 tsp vanilla
- 1/4 tsp fresh lemon juice

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