

Cinnamon Swirl Pound Cake (gluten free)



If you love cinnamon, you'll love this heavenly, buttery, cinnamon swirl pound cake. This is a beautiful dessert to bring to Easter brunch, Christmas breakfast, or just to have anytime you want something sweet. And bonus: it stays moist for days and is easy to make! Enjoy...

Makes: 1 9x5 pound cake

INGREDIENTS:

Dry Ingredients:

- 1 cup brown rice flour (4.0 oz.)
- ½ cup tapioca flour (2.0 oz.)
- ½ cup cornstarch (2.3 oz.)
- ½ tsp. salt
- 2 tsp. baking powder
- ¾ tsp. xanthan gum
- 1 and 1/3 cups granulated sugar

Wet Ingredients:

- 2 sticks butter, softened
- 5 large eggs (room temp.)
- 3 Tbsp. vegetable oil
- 2 tsp. vanilla
- 1/2 cup buttermilk

Filling:

- 3 Tbsp. granulated sugar
- 1 Tbsp. plus 1 tsp. cinnamon

Glaze:

- 2 Tbsp. butter, softened
- ¾ cup confectioner's sugar
- ½ tsp. vanilla
- 2 tsp. milk

GETTING READY

1. Generously grease and flour (gluten free) a 9x5 loaf pan
2. Set out butter to soften
3. Set out eggs to bring to room temperature
4. Preheat oven to 350 degrees

LET'S GET STARTED

1. Make the cinnamon mix: In small bowl, stir together 3 Tbsp. sugar and 1 Tbsp. plus 1 tsp. cinnamon. Set aside.
2. In a medium-sized bowl, mix together your dry ingredients: brown rice flour, tapioca flour, corn starch, salt, baking powder, and xanthan gum. Whisk together well. Set aside.
3. In large mixing bowl with electric beater, cream together the 2 sticks of softened butter and 1 and 1/3 cups granulated sugar. Continue beating until fluffy and light in color. This usually takes 5-6 minutes.
4. To the creamed butter, add eggs, one at a time, mixing after each addition just until the yolks blend in.
5. Add the flour mix into the butter/egg mix 1/3 at a time. Mix between each addition.
6. Now add in the oil, vanilla, and buttermilk. Mix until fluffy again.
7. Pour 1/3 of batter into pan and smooth with spoon or spatula to level. Sprinkle ½ of cinnamon filling to cover entire surface.

8. Pour 1/3 of batter (half of what's remaining) over the cinnamon topping and use a spoon or spatula to smooth and level. Sprinkle remaining 1/2 of cinnamon filling to cover entire surface.
9. Pour remaining batter over cinnamon topping. Use a spatula or spoon to smooth and level.
10. Using a butter knife, swirl the cinnamon throughout the batter. Smooth over the top so that no dry cinnamon is exposed. Draw a line with your knife lengthwise through the batter. This will encourage the cake to crack perfectly...right down the center.
11. Bake, uncovered, at 350 degrees, and set timer for 55 minutes (this is not the total baking time).
12. While pound cake is baking, prepare icing/glaze: In small bowl, stir together 2 Tbsp. softened butter, confectioner's sugar, vanilla, and milk. Continue stirring until completely smooth. Set aside.
13. After 55 minutes baking, insert thermometer if you have one. The top of the cake will probably be cracked open by now...this is normal for pound cake and shows that you did a great job! This exposed area may appear slightly moist even when the cake is fully baked.
14. Continue to bake for 5-10 minutes more, or until a long pick comes out with only a few moist crumbs (it should not be wet). The internal temperature of the cake should be 195-200 degrees. **Total baking time is 60-65 minutes.**
15. When the cake is done, remove from oven and place on rack to cool, still in pan.
16. Let cool in pan for 20 minutes before removing. Prior to this time your cake will be too delicate and may crack if removed when hot.
17. After 20 minutes, run a knife carefully around edges to loosen, then carefully invert pan and remove cake. Allow to cool on wire rack before slicing. If sliced when too warm, cake may crumble a little as it will still be delicate.
18. Ice cake while still warm so that some icing will drip down sides. I like to also ice a second time when the cake is a little cooler. (double the yummm!)

Tip: If you prefer a crunchy top to your cake, you can save aside some of the cinnamon filling to sprinkle on top before baking, but don't smooth it over with batter.

Tip: Adjust the glaze to your liking by thinning it with a tiny bit more milk, or thickening it with a little more confectioner's sugar.