

## Maple Cranberry Pecan Cake

### Yield: 6 to 8 servings

2 cups spelt flour

$\frac{1}{3}$  cup maple sugar granules, or  $\frac{1}{2}$  cup organic cane sugar

1 tablespoon baking powder

$\frac{1}{4}$  teaspoon sea salt

1 teaspoon orange zest

$\frac{2}{3}$  cup fresh or frozen cranberries

2 tablespoons flaxseeds

$\frac{3}{4}$  cup cranberry nectar or apple juice

$\frac{1}{4}$  cup freshly squeezed orange or tangelo juice

$\frac{1}{4}$  cup canola oil

### Topping

$\frac{1}{2}$  cup pecans

1 tablespoon maple sugar granules, or to taste

*Maple sugar is the perfect sweetener for adding distinctive flavor and fragrance to baked goods without any added moisture. Also, if you want to convert a maple syrup sweetened cake recipe from whole wheat flour to spelt flour, simply use maple sugar; all the other measurements remain the same.*

1. Preheat the oven to 350°F. Lightly oil a 9-inch cake pan and set aside.
2. Place the topping ingredients in a food processor and pulse until coarsely ground. Transfer to a small bowl and set aside.
3. Combine the spelt flour, maple sugar, baking powder, salt, zest, and cranberries in a large mixing bowl, and set aside.
4. Place the flaxseeds in a blender and grind to a powder. Add the cranberry nectar, orange juice, and oil, and blend well. Add to the flour mixture and stir to form a smooth batter.
5. Pour the batter into the cake pan, sprinkle with the pecan topping, and bake 45 minutes, or until a toothpick inserted in the center comes out clean.
6. Let the cake cool 30 minutes before removing from the pan. Slice and serve.

### FOR A CHANGE . . .

- Substitute chocolate chips, blackberries, or blueberries for some or all of the cranberries.
- Use walnuts instead of pecans.
- Use  $\frac{2}{3}$  cup orange juice and  $\frac{1}{3}$  cup apple juice for a stronger orange flavor.