

Spiced Tomato Cake

GFO, V



Ingredients



850g fresh ripe tomatoes

4 eggs

1/4 cup molasses

1/4 cup vegetable oil

3/4 cup applesauce

4 cups all purpose flour

or gf all purpose flour

2 tsp bicarb soda

1 tsp salt

4 tsp cinnamon

3 tsp nutmeg

2 tsp ground ginger

Directions

1. Preheat oven to 175 degrees and line a 9x13" pan with parchment paper.
2. Remove stems and cores from tomatoes, place remainder in food processor and puree until liquidy. Measure out 2 and 3/4 cups in separate bowl. Use remainder as you wish!
3. In large bowl, beat eggs, sugar and molasses until smooth. Add oil and apple sauce and mix well. Stir in tomato puree.
4. Add all dry ingredients over the wet mixture and fold gently until incorporated.
5. Pour into prepared pan and bake for 35-45 minutes.
6. Serve with a dusting of icing sugar, or make a simple glaze to top your cake. Dig in and enjoy!