

# Gluten Free Pound Cake

Yield: 10 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-sweet-rice-cake-recipe>

## Ingredients:

- Gluten free, non-stick cooking spray
- 3/4 cup white rice flour superfine or Asian
- 5 tablespoons sweet rice superfine or Asian, also called glutinous rice flour
- 6 tablespoons potato starch
- 3 tablespoons tapioca starch
- 3/4 teaspoon xanthan gum
- 2 teaspoons baking powder
- 1/4 teaspoon sea salt or kosher
- 1/2 cup milk at room temperature
- 1 cup organic unsalted butter at room temperature
- 1 cup organic sugar
- 3 eggs largeorganic
- 1 1/2 teaspoons pure vanilla extract

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 115 milligrams
4. Fat: 21 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 12 grams
8. Sodium: 200 milligrams
9. Sugar: 21 grams

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