

## Gluten-Free Walnut Yogurt Cake Recipe

### Ingredients

#### *Cake:*

- 1 tablespoon chia seeds + 3 tablespoons water
- 1 cup plain non-dairy yogurt
- 2 tablespoons lemon juice (or lime juice)
- 8 tablespoons pure maple syrup
- 4 tablespoons non-dairy milk
- 1/4 cup coconut oil melted
- 1 teaspoon vanilla extract
- 1 1/2 cups walnuts
- 1 cup buckwheat flour
- 1 teaspoon baking powder

#### *Tahini Caramel Sauce:*

- 4 tablespoons tahini
- 4 tablespoons pure maple syrup

### Directions

1. Preheat the oven to 350°F and line a 7-inch spring-form pan with parchment paper.
2. Prepare the chia egg by mixing chia seeds and water. Let it sit for about 10 minutes to gel.



3. Add all the wet ingredients in a large bowl and stir to evenly combine. Make sure everything is at room temperature to prevent the coconut oil from solidifying.
4. Reserve 1/4 cup walnuts to mix into the batter. Add the remaining 1 and 1/4 cup walnuts to the food processor and run the machine for about 30 seconds until you get finely ground walnuts. Mix in the buckwheat flour and baking powder and pulse for a few seconds to combine.
5. Stir the dry ingredients into the wet ingredients until you get a thick batter. Fold in the reserved walnuts and pour into the lined spring-form pan. Use some walnuts for topping if desired.
6. Bake in the preheated oven for about 45 minutes at convection setting or longer if using a regular oven. The cake is done when a toothpick inserted in the middle comes out clean.
7. Prepare the tahini caramel sauce by stirring the two ingredients in a small bowl. Drizzle all over the cake once it cools down. Enjoy and store leftovers in an airtight container in the fridge for up to a week.