Blueberry Coconut Cake (vegan)

Ingredients:

2 cups	all-purpose flour, sifted
2 tsp.	baking powder
½ tsp.	salt
2 Tbsp.	cornstarch
1	cup sugar
⅓ cup	canola oil
1½ cup	canned lite coconut milk
1 tsp.	pure almond extract
⅓ cup	sweetened shredded coconut, packed
2 cups	fresh blueberries

Lime frosting:

1 cup	powdered sugar
1½ Tbsp.	fresh lime juice

Directions:

Preheat oven to 350° degrees. Spray a 9-inch springform pan with non-stick baking spray.

In large mixing bowl, mix the flour, sugar, baking powder, cornstarch and salt, together. Make a well. Add canola oil, lite coconut milk, almond extract and coconut. Mix with an electric mixer for 2-3 minutes until smooth and well-blended. Fold in blueberries.

Spread cake batter evenly into pan. Bake for 40-50 minutes or until a toothpick comes out clean. Cool for 15-20 minutes. Drizzle with lime frosting.

For lime frosting: mix powdered sugar and lime juice together until smooth.

Yields: 16 pieces