

# Blueberry Coconut Cake (vegan)

## Ingredients:

2 cups	all-purpose flour
2 tsp.	baking powder
½ tsp.	salt
2 Tbsp.	cornstarch
1	cup sugar
⅓ cup	oil
1 cup	canned lite coconut milk
1 tsp.	pure almond extract
½ cup	unsweetened original almond milk
¼ cup	sweetened shredded coconut
2 cups	fresh blueberries



## Lime frosting:

1 cup	powdered sugar
1½ Tbsp.	fresh lime juice

## Directions:

Preheat oven to 350 degrees. Spray a 9x9 inch square baking pan with non-stick cooking spray.

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

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

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

**Yields:** 16 pieces