Gluten Free/Dairy Free Cake

1 cup canola oil

1 1/3 cup sugar

1 teaspoon salt

3 teaspoons vanilla

12 large eggs

4 tablespoons dairy-free milk (I like cashew milk)

1 cup coconut flour

2 teaspoons baking powder

​Combine oil, sugar, salt, vanilla and eggs.

Sift together flour and baking powder.

Whisk dry ingredients into wet.

Allow batter to rest 10 minutes. Scoop into greased 9" cake pans.

Bake 30 minutes at 350.

Wilton Buttercream

1 cup white crisco shortening

1 pound powdered sugar

1 Tablespoon meringue powder

1 teaspoon almond extract

2 Tablespoons dairy free milk (I used cashew milk)

Cream ingredients together on low speed in standing mixer.