

CAKE FILLING Ideas (between the layers of cake)

LEMON CURD FILLING

4 egg yolks

1/2 cup + 2 Tablespoons sugar

1/3 cup lemon juice

4 Tablespoons margarine or coconut oil

2 teaspoons lemon zest

Beat yolks and sugar

Add juice and margarine

Cook over low heat, stirring constantly until thickened. *Don't Boil!*

(Stores for 3 weeks in refrigerator)

Here are a few quick/easy fillings you can use between the layers of your cake.

FRESH FRUIT –

1 cup of mashed or finely chopped fruit (berries, mango, banana, etc.) + 1 Tablespoon agave syrup + 1 Tablespoon non-dairy gluten free margarine (like Earth Balance) or coconut oil + a dash of sea salt to taste.

NUT BUTTER

Any nut or seed butter will work (peanut, almond, cashew, sunflower)

1/2 cup nut butter

2 Tablespoons agave syrup

1 Tablespoon Margarine (or coconut oil + salt) (melt)

NOTE: All of these ingredients are oil based. Don't add water or the mixture will harden.

JELLY or JAM or PRESERVES

There are deliciously natural jellies and jams that can be used right out of the jar. Spread them on the cake between the layers.