

Lemon Almond Flour Cake

This lemon almond cake is so good no one believes it's vegan and gluten-free, and so easy to make! Just blend the wet ingredients, fold in the dry, and bake.

Ingredients

- 1/2 cup (120ml) unsweetened almond milk
- 1/2 cup (120ml) olive oil
- 1 cup (250g) unsweetened applesauce
- 1/4 cup (60ml) fresh lemon juice
- 1/2 tsp cardamom
- 1/2 cup Sucanat (dehydrated cane juice)
- 1/4 cup Lakanto monk fruit sweetener
- 1 tablespoon (15ml) apple cider vinegar
- 1/2 teaspoon (2.5ml) almond extract
- 1/2 lemon extract
- 4 cups (400g) blanched almond flour
- 2 teaspoons baking powder
- 1 tablespoon lemon zest
- 2 tsp Irish moss powder or 1/2 tsp Celtic salt
- 1 tablespoon coconut flour, to serve

Topping Items



Instructions

- Preheat the oven to 325°F. Line the bottom and sides of a 9 x 3-inch (23 x 8 cm) spring-form tin with baking paper cut to size.
- Add the almond milk, olive oil, Irish moss, applesauce, lemon juice, Sucanat, apple cider vinegar, lemon and almond extract into your blender, and puree on medium for 10 to 20 seconds until combined.
- In a large bowl combine the almond flour, baking powder, and lemon zest, gently fold the wet mixture into the dry mixture until well combined and thickened. Do not overwork the baking powder.
- Pour the batter into the prepared cake tin and wiggle a bit to ensure the batter is level.
- Bake on the middle rack of the oven for 50 to 60 minutes until golden and cooked through. The cake is ready when a skewer inserted into the middle of the cake comes out clean.
- Allow the cake to cool completely, and then gently release the cake from the tin.
- With a small sifter or shaker, dust the cake with coconut flour (to replicate the look of powdered sugar), and serve with cream, ice cream or topping listed below.
- **Topping:** Add 1 cup of thawed frozen mixed berries with two tablespoons of fruit spread to make a compote. Add 1 cup of coconut cream whipped with 1/4 cup of unsweetened yogurt and 3 teaspoons of Monk Fruit. Apply to cake as desired and enjoy.

Cake Items



One cannot think well, love well, sleep well, if one has not dined well - Virginia Wolf

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