



• **Lemon Cake with Almond Flour**

This recipe features 3 whole lemons ! Two that are used in the cake and one whose zest is used to add some pizzazz to the glaze and cake itself.

To make it completely vegan Substitute Forager for butter ☐

<https://www.foragerproject.com/product/buttery-spread/> OR use olive oil. *Adapted from NYT Melissa Clark's recipe this one is eggless.

Ingredients :

4 tablespoons butter

1/2 cup all purpose flour

2 cups almond flour or meal

2 whole lemons 🍋 medium sized

Lemon zest from the third lemon.

1 teaspoon baking powder

1/2 teaspoon baking soda

1 tablespoon corn starch

1/2 teaspoon sea salt

1 and 1/4 cups sugar

I used coconut 🥥 sugar this time

1 1/4 cup of unsweetened apple 🍏 sauce

1/4 teaspoons almond extract or vanilla extract

Glaze: 1 cup of confections sugar

One 9 inch spring form pan

DIRECTIONS 🕒 :

Preheat oven to 350 F

Grease and flour spring form pan.

Grind 2 cups of almonds in a nutribullet using the grinding blade to a coarse powder or buy almond flour. Meanwhile place two whole lemons in a medium sized pot and cover with 2 inches of water. Bring to a boil, partly cover with a lid and let simmer for 40 minutes or until very tender.

Reserve some water for making the glaze!

2. Using a slotted spoon transfer the lemons 🍋 to a bowl and let them cool. It's the spoon to break open the lemons. Remove the pits. Purée them in a mini food processor/ blender/nutribullet and scrape down the sides.
3. In a bowl mix the dry ingredients together : flour, almond flour, corn 🌽 starch, baking powder, baking soda and sea salt.
4. Using an electric mixer add the wet ingredients and sugar. Mix thoroughly. Then slowly add the flour mixture. Mix for about a minute. Then add the lemon purée. Mix well but don't over mix.
5. Pour the batter into the pan. Top with chopped lemon zest. Give it a jiggle to make sure it's spread evenly.
6. Bake for a solid hour. Remember this has no eggs to bind it so allow it the extra time. The cake should pull away slightly from the side of the pan. Test it with a toothpick in the center. It should come out dry and clean. This is where you're going to use your sense of smell and observational skills. The top should be a nice brown color. Do you think it could use 5-10 more minutes in the oven ? Go for it but keep a watchful eye. Remove from the oven and place on a wire rack to cool .
7. When the cake is almost cool , make your glaze : Add a small amount at a time to the cup of confectioners sugar! You should have a thick but pourable glaze. Add the remaining zest to it. Pour over the cake. Be sure your cake is completely cooled before you pop open the spring on the pan. Serve!