

Lemon-Almond Cake

2/3 cup sugar

½ cup almond flour

1 teaspoon baking powder

¼ teaspoon sea salt

2 large eggs, separated

1 stick butter

8 ounces almond paste

2 teaspoons vanilla extract, or 1 vanilla bean scraped

Zest and juice of 1 lemon

Preheat oven to 350F. line a 9-inch baking sheet with parchment and grease the pan and parchment.

1. Combine sugar, almond flour, baking powder and salt. Whisk together and set aside.
2. Whip egg whites until soft peaks form. Set aside.
3. In the bowl of a mixer, whip butter until light and fluffy. Add almond paste and continue until smooth. Add eggs, one at a time, beating in-between.
4. Add sugar mixture, extract and zest and lemon juice. Continue mixing until smooth.
5. Pour batter into prepared pan and bake for 25-35 minutes until the top of cake is lightly browned.
6. Serve with fresh berries and whipped cream.