



RECIPE NAME: Lemon Cake with Almond Flour

FROM THE KITCHEN OF: Emily Hodkiewicz

INGREDIENTS:

CAKE

4 eggs (yolks and whites separated)
1/4 cup honey
2 tbsp lemon zest
1 tsp vanilla extract
1/2 tsp cream of tartar
pinch of salt
1 1/2 cup finely ground almond flour
1 tsp baking powder

GLAZE

1 tsp honey
2 tsp lemon juice

TOPPING

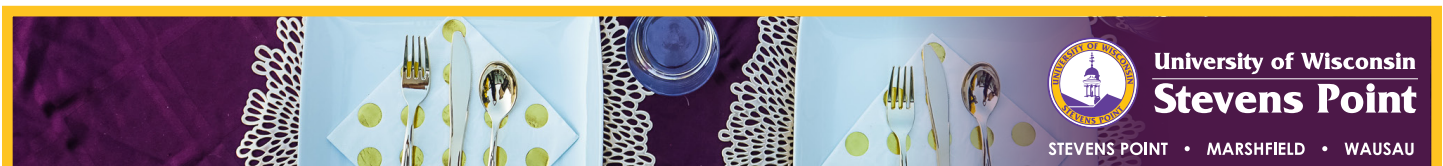
Whipped cream with fresh berries

INSTRUCTIONS:

Preheat oven to 325. Line a 9-inch pan with parchment paper or cooking spray and flour. Separate egg yolks and white and place in two separate bowls. To the yolk mix, add honey, lemon zest, and vanilla. Stir well until smooth. Set aside. In a separate bowl, whisk together almond flour and baking powder. Stir into yolk mixture. (Should be thick.) Using a hand mixer, whip egg whites on medium speed until just frothy. Pause to add a pinch of salt and cream of tartar. Continue to whip, on high speed, until mixture reaches soft peaks. There should be no liquid in the bowl. (Do the peak test by lifting the beaters out and the peaks will stand up, but flop slightly. Should look like a little chocolate drop.) Gently fold the whipped egg whites into the cake batter. Don't stir quickly or you'll deflate the batter. By the end, the batter will look fluffy and light. Pour batter into pans and gently shake to even the surface. Bake at 325 for 25-30 minutes or until toothpick comes out clean.

GLAZE

In small bowl, whisk together honey and lemon juice until very smooth. When the cake is done, remove from pan warm, and brush glaze on while warm. Allow cake to cool fully before adding any whipped topping or fruit.



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