

## LEMON ALMOND FLOUR CAKE (TWO 10-INCH PANS)

### INGREDIENTS

- 3 CUPS ALMOND FLOUR (SUPERFINE WORKS BEST)
- 1 CUP ALL-PURPOSE FLOUR (OR MORE ALMOND FLOUR FOR GLUTEN-FREE)
- 1 TBSP BAKING POWDER
- ½ TSP BAKING SODA
- ½ TSP SALT
- 1 CUP GRANULATED SUGAR
- ½ CUP HONEY
- 1 CUP UNSALTED BUTTER, SOFTENED
- 6 LARGE EGGS, ROOM TEMPERATURE
- 1 CUP PLAIN GREEK YOGURT (OR SOUR CREAM)
- ¼ CUP WHOLE MILK (OR ALMOND MILK)
- 2 TBSP LEMON ZEST (FROM ABOUT 2 LEMONS)
- ½ CUP FRESHLY SQUEEZED LEMON JUICE (ABOUT 3 LEMONS)
- 2 TSP PURE VANILLA EXTRACT

### INSTRUCTIONS

1. PREHEAT OVEN TO 350°F (175°C). GREASE AND LINE TWO 10-INCH ROUND PANS WITH PARCHMENT PAPER.
2. IN A BOWL, WHISK TOGETHER ALMOND FLOUR, ALL-PURPOSE FLOUR, BAKING POWDER, BAKING SODA, AND SALT.
3. IN A LARGE BOWL, BEAT BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY (3-4 MINUTES). ADD HONEY AND MIX UNTIL SMOOTH.
4. BEAT IN EGGS ONE AT A TIME, SCRAPING THE BOWL AS NEEDED.
5. MIX IN YOGURT, MILK, LEMON ZEST, LEMON JUICE, AND VANILLA.
6. SLOWLY ADD DRY INGREDIENTS TO WET INGREDIENTS, MIXING UNTIL JUST COMBINED (DON'T OVERMIX).
7. DIVIDE BATTER EVENLY BETWEEN PANS.

8. BAKE FOR 30-35 MINUTES, OR UNTIL A TOOTHPICK COMES OUT CLEAN.
9. COOL COMPLETELY BEFORE FROSTING.

## 🕯️ VANILLA BUTTERCREAM FROSTING

### INGREDIENTS

- 1 CUP UNSALTED BUTTER, SOFTENED
- 4 CUPS POWDERED SUGAR, SIFTED
- 2 TSP PURE VANILLA EXTRACT
- 2-3 TBSP HEAVY CREAM OR MILK
- PINCH OF SALT

### INSTRUCTIONS

1. BEAT BUTTER ON HIGH SPEED UNTIL CREAMY (ABOUT 2 MINUTES).
2. ADD POWDERED SUGAR GRADUALLY, 1 CUP AT A TIME, MIXING ON LOW.
3. ADD VANILLA, SALT, AND 2 TBSP CREAM. BEAT ON MEDIUM-HIGH UNTIL LIGHT AND FLUFFY (3-4 MINUTES).
4. ADD MORE CREAM IF NEEDED TO REACH SPREADABLE CONSISTENCY.

NOTES: I DOUBLED THE FROSTING RECIPE JUST TO MAKE SURE AND I'M HAPPY I DID. (MAYBE BECAUSE I "TESTED" SO MUCH OF IT 😊)

I BAKED THE CAKES THE DAY BEFORE, WRAPPED THEM IN P PARCHMENT PAPER, AND PLASTIC WRAP AND FROSTED THEM THE NEXT DAY.

I FROSTED ONE LAYER, POPPED IT INTO THE FRIDGE FOR AN HOUR AND THEN FROSTED THE SECOND LAYER.

I GARNISHED WITH LEMON SLICES AND SAGE LEAVES.

THE CAKE WAS SUPER MOIST AND I THINK IF I WOULD'VE FROSTED IT SOONER THAN 24

HOURS, IT WOULD'VE BEEN A LITTLE EASIER BECAUSE IT HAD TO SETTLED TOO MUCH.