

Lemon Almond Olive Oil Cake

Makes: 8 servings



Total Time: 55 minutes

Ingredients:

- 1 cup all-purpose flour
- ½ cup almond meal
- ½ tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- ½ cup D’Avolios Lemon Olive Oil
- ½ cup lemon juice
- Zest of 1 lemon
- 2 eggs
- 1 cup sugar

PREPARATION

1. Pre-heat oven to 350 degrees. In large bowl, combine flour, almond meal, salt, baking soda and powder. Whisk to combine and aerate.
2. In a smaller bowl, combine the D’Avolios Lemon Olive Oil, lemon juice, zest ,eggs, and sugar. Whisk until it is well combined and smooth. Pour into the dry ingredients and gently stir to combine, being careful not to over stir.
3. Pour batter into a well oiled bundt pan. Bake until edges are browned and pull away from the pan slightly, about 45 minutes. Allow to cool slightly in pan, about 10 minutes, then remove cake from pan to cool completely.

This simple cake is great with fresh or sautéed berries. For an extra burst of flavor, serve drizzled with D’Avolios flavored balsamic vinegars such as Honey Ginger, Fig, or Black Current.

Nutrition: 330 calories;19g fat (2.5g saturated); 45mg cholesterol; 39g carbohydrates; 5g protein; 1g fiber; 380mg sodium



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