



cara price

LEMON CAKE

DIRECTIONS - CONT'D.

INGREDIENTS

for the cake:

2 cups almond flour
1/4 cup + 2 tablespoons tapioca flour
1/4 cup + 2 tablespoons coconut sugar
5 large eggs
1/2 cup coconut milk
1/4 cup avocado oil
1/4 cup lemon juice
1/4 cup maple syrup
1 teaspoon apple cider vinegar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
zest of one large lemon

for the frosting:

1 cup palm shortening
1/2 cup coconut butter, very soft
1/2 cup honey
2 tablespoons lemon juice, room temp.
zest of one large lemon
pinch of salt

DIRECTIONS

preheat the oven to 350.

in the bowl of a stand mixer, combine the eggs, coconut milk, lemon juice, oil, maple syrup & apple cider vinegar. mix just until the eggs are whisked completely.

in a separate medium size bowl combine the almond flour, tapioca flour, coconut sugar, baking powder, baking soda, salt & lemon zest.

turn the mixer on low & slowly add in the dry ingredients until combined, scraping the sides of the bowl as necessary. then turn the mixer up to medium for 1 minute.

allow the batter to sit while you prepare the cake pans.

spray 3 - 6" pans with oil, then line the bottoms of each pan with parchment paper.

equally divide the batter among the pans. (if you have a digital kitchen scale, weigh the pans of batter. they should each weigh about 300 grams)

bake the cakes for 28-35 minutes.

allow the cakes to cool in the pans for about 20 minutes, then turn out onto a cake rack to cool completely.

while the cakes are cooling, make the frosting. using an electric mixer, beat the palm shortening & coconut butter together. then add in the honey, lemon juice, lemon zest & salt. (it's super important that all the ingredients for the frosting are between room temperature to slightly warm so that they blend completely)

place the frosting in the refrigerator for 15-20 minutes to thicken. take the frosting out & stir well.

once the cakes are **completely cool**, spread frosting between the layers & all over the cake. store in the fridge.