



*cara price*

## POUND CAKE

### INGREDIENTS

- 4 eggs\*
- 2 cups almond flour
- 3/4 cup coconut flour
- 2/3 cup maple syrup\*
- 1/2 cup butter or ghee, measure solid then melt & cool\*
- 1/4 cup coconut sugar
- 1/4 cup coconut yogurt, plain\*
- 1/4 cup water
- 1 tablespoon vanilla
- 1/2 teaspoon baking soda
- quality spray oil

\*make sure these ingredients are room temperature

### DIRECTIONS

preheat the oven to 350°.

spray a glass loaf pan with quality spray oil & then line with parchment paper.

place the eggs in the bowl of a stand mixer. gently stir them on low for a few seconds.

add in the butter, water, yogurt, maple syrup & vanilla and whisk on low until well combined.

add in the almond flour, coconut flour, coconut sugar & baking soda and mix on low-medium until batter is completely smooth.

pour batter into bread dish & spread evenly (wet your fingertips & smooth batter if necessary).

bake 55-60 minutes until golden brown. allow the pound cake to cool 30 minutes before slicing.

store in the refrigerator for up to 5 days.