



Yield: 1 9-inch cake (I made two for a two-tiered cake) & optional filling or frosting

Prep time: 10-15 minutes | **Cook time:** 15-20 minutes

Cake Ingredients:

1 1/2 cup blanched almond flour
1/4 cup coconut flour
2 tbsp local honey
3 eggs
1/4 cup coconut oil, melted
2-3 tbsp almond milk
2 tsp vanilla extract
1 tsp baking soda
pinch of salt

Cake Instructions:

1. Preheat oven to 350-degrees Fahrenheit. Lightly oil a 9-inch cake pan with coconut oil and cut a round piece of parchment paper to fit inside the cake pan on the bottom.
2. Using a food processor, pulse dry ingredients until combined.
3. Add wet ingredients into food processor with the dry ones.
4. Pulse until well combined. The consistency should be quite thick and not runny or pourable.
5. Using a spatula spread the cake “batter” into the cake pan until it is evenly distributed across the pan.
6. Try your best not to eat all of the batter—it will be difficult because it is delicious. Trust.
7. Bake for 15-20 minutes until the top is lightly browned and a toothpick comes out clean.
8. Allow cake to rest inside pan for 15-20 minutes then transfer to a cooling rack. While cooling, prepare the frosting.

Frosting Ingredients:

Makes enough for a two layer cake. Can be halved.

3 egg whites
3/4 cup maple syrup
1/2 tsp lemon juice

Frosting Instructions:

1. Combine all ingredients in double boiler and heat to 160 degrees. Then beat on high for 10 minutes.
2. Frost the cake to your liking or use it as a whipped cream and dollop on top! Don't forget to top with fresh cut berries or edible flowers—that would be magical.

Optional pudding filling for two layer cake:

5 egg yolks
2 tbsp arrowroot powder
3 packets stevia
1 can full fat coconut milk
1 tsp vanilla

Filling Instructions:

1. In a small bowl combine egg yolks and arrowroot powder
2. In small pan combine coconut milk and stevia, bring to a simmer.
3. Add a tbsp of the simmering coconut milk to the egg yolk mixture and whisk in.
4. Slowly whisk egg yolk mixture into coconut milk mixture.
5. Remove from heat and mix in vanilla.
6. Cover with wax paper and cool completely in refrigerator