



Recipe by Chef Paige Vondran

LEMON ALMOND CAKE

	Ingredients	Exchanges
Protein	10.6 gm NOW Real Foods® almond flour -----	2 (-3 gm fat) -----
	12 gm egg whites, raw -----	0.7 (+0.7 gm fat) -----
	8.2 gm egg yolks, raw	0.8 (-1.2 gm fat)
Fat	7.5 gm butter, melted -----	2 (-2.5 gm)
	10 gm butter (on top)	2
Carbohydrate	2.1 gm Bob's Red Mill® coconut flour	1.5
Other	4 gm erythritol 2-3 drops lemon extract 2-3 drops Da Vinci® sugar free vanilla syrup Pinch cream of tartar 1 tsp. water	

DIRECTIONS

- Preheat the oven to 350°F
- Separate the egg white and egg yolk from 1 large/jumbo egg (possibly 2 depending on size) into two bowls.
- Add a pinch of cream of tartar into the raw egg white; whip to form firm peaks; set aside.
- Add the erythritol to the egg yolk; whip until slightly pale and soft.
- Pour the melted butter into the egg yolk while rapidly whisking to emulsify.
- Add a pinch of lemon zest and teaspoon of water; stir to combine.
- Using a small rubber spatula, stir the almond flour and coconut flour into the yolk mixture until smooth.
- Gently fold the whipped egg whites into the bowl; batter should be smooth and well combined; do not over mix.
- Grease a square or rectangular shaped mold (silicone or aluminum) with nonstick cooking spray.
- Pour the batter into the mold spreading evenly.
- Bake for 20-25 minutes until firm and slightly golden.
- In a small bowl, melt the butter for the topping.
- Add the lemon extract and Da Vinci syrup; stir to combine (tastes better when slightly cooled).
- Allow the cake to cool for a few minutes before removing from the mold.
- To make the layered cake slice look, cut the cake into three triangles. Place the two end triangles together, then top with the middle triangle.
- Serve warm with the lemon sauce drizzled over top.