



almond cake

A RECIPE BY ASHLEY POWER

ingredients

- 4 egg yolks
- 1/2 cup sugar
- 4 egg whites
- 1 1/2 cup almond flour
- 1 teaspoon vanilla

OPTIONAL: powder sugar, citrus, chocolate, sliced almonds or candied nuts

directions

- Heat oven to 350°F.
- Spray or butter and sugar a 9" cake pan. I love silicon cake pans, everything comes out perfectly after baking.
- Beat yolks and sugar together until light and fluffy. Add in vanilla and almond flour.
- In a large clean dry bowl. Whip the egg whites until stiff peaks form.
- Fold the whites into the other batter.
- Bake 30 minutes or until golden brown. Cool slightly; remove from cake pan. Cool on wire rack. Garnish with powder sugar.