



Olive Oil Orange Almond Cake

MACROS: 8 Servings
Calories: 427
Net Carbs: 2.1
Protein: 8.3
Fat: 40.4



INGREDIENTS

2 c Almond Flour
3 Eggs
1/2 c Olive Oil
1/2 c Melted Butter
1-1/2 tsp Baking Powder
1/2 tsp Xanthan Gum
3/4 c Sweetener (if you don't like your desserts overly sweet, start with 1/2 c and add more to taste-the batter tastes exactly like the cake)
1/2 tsp Pink Himalayan Salt
1/2 tsp Allspice
1/2 tsp Apple Pie Spice or Pumpkin Pie Spice
1 tsp Orange Extract
1 tsp Almond Extract
Sliced Almonds to top

DIRECTIONS

Preheat oven to 350 F. In a large mixing bowl, add the eggs, almond extract, orange extract, melted butter and mix with a hand mixer. While mixing, slowly add the olive oil, then sweetener and almond flour. Next, add baking powder, salt, allspice, Apple pie spice (or pumpkin pie spice), and xanthan gum. Mix thoroughly and transfer batter to a pre-greased springform pan. Top with shaved almonds and bake for about 30-35 minutes. Let the cake cool and top with confectioners sweetener. Enjoy!