

Gluten-Free Lemon Almond Cake

Ingredients

- 1¼ cups almond flour (super-fine)
- ¼ cup gluten-free all-purpose flour (with xanthan gum)
- ½ cup sugar (or coconut sugar)
- 1½ teaspoons baking powder (gluten-free)
- ¼ teaspoon salt
- 3 large eggs (room temperature)
- ⅓ cup olive oil (or melted coconut oil)
- ½ cup unsweetened almond milk (room temperature)
- Zest of 2 lemons
- 3 tablespoons lemon juice (fresh)
- 1 teaspoon vanilla extract

Optional topping:

- Sliced almonds or powdered sugar for dusting
- Lemon glaze (1 tbsp lemon juice + ½ cup powdered sugar)

Instructions

Step 1 – Preheat and prepare pan:

1. Preheat your oven to 350°F (175°C).
 2. Lightly grease a round 8-inch cake pan and line the bottom with parchment paper for easy removal.
-

Step 2 – Mix dry ingredients:

1. In a large bowl, whisk together:
 - 1¼ cups almond flour
 - ¼ cup gluten-free all-purpose flour
 - ½ cup sugar
 - 1½ teaspoons baking powder
 - ¼ teaspoon salt
 2. Mix well to ensure even distribution and to avoid clumps.
-

Step 3 – Mix wet ingredients:

1. In a separate medium bowl, crack and lightly beat 3 large eggs.
2. Add the following to the eggs:
 - ⅓ cup olive oil
 - ½ cup almond milk
 - Zest of 2 lemons

- 3 tablespoons lemon juice
 - 1 teaspoon vanilla extract
3. Whisk until fully combined. The lemon juice may cause slight curdling — this is normal.
-

Step 4 – Combine wet and dry:

1. Pour the wet mixture into the bowl with the dry ingredients.
 2. Use a spatula or wooden spoon to gently fold the batter until fully mixed.
 - The batter will be thick but pourable.
 3. Do not overmix — just stir until no flour pockets remain.
-

Step 5 – Bake:

1. Pour the batter into the prepared cake pan.
2. Smooth the top with a spatula.
3. Bake for 30 to 35 minutes, or until:
 - The top is golden
 - A toothpick inserted in the center comes out clean

4.If it browns too quickly, lightly cover with foil during the last 10 minutes.

Step 6 – Cool and garnish:

1.Let the cake cool in the pan for 10 minutes.

2.Carefully run a knife around the edges and remove from the pan.

3.Allow to cool completely on a wire rack.

4.Optional:

- Dust with powdered sugar
 - Top with a drizzle of lemon glaze
 - Garnish with lemon zest or sliced almonds
-

Benefits

- Gluten-free and naturally dairy-free when using plant milk and oil.
- Almond flour provides vitamin E, healthy fats, and protein.
- Lemon juice and zest support digestion and provide antioxidants.
- Low in refined ingredients, easy to digest, and full of citrus flavor.

