

GLUTEN-FREE CITRUS ALMOND OIL CAKE

INGREDIENTS:

FOR CAKE:

- 1 ½ cups **Renewal Mill 1-1 Gluten-Free Flour** (may substitute all-purpose flour if you do not want a gluten-friendly option)
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup sugar
- 3 large eggs
- 2 teaspoons grapefruit zest
- 2 teaspoons orange zest
- ¼ cup whole milk
- 1-2 teaspoons **LorAnn Organic Almond Bakery Emulsion**
- ¾ cup extra-virgin olive oil
- Powdered sugar, for sifting



FOR CITRUS COMPOTE:

- 2 tablespoons worth of juices from an orange and grapefruit
- 2 oranges, segmented
- 3 pink grapefruits, segmented
- ½ teaspoon sugar – optional for a sweeter taste

DIRECTIONS:

FOR CAKE:

1. Preheat the oven to 350°F.
2. In a medium-sized bowl, whisk the flour, baking powder, and salt.
3. Using a stand mixer with a paddle attachment, beat the sugar, eggs, and zest in a large bowl until pale and fluffy. Beat in the milk and **almond flavoring**. Gradually beat in the oil.
4. Add the flour mixture in two installments and stir just until blended.
5. Transfer the batter to a springform 9-inch pan. Bake for 30-35 minutes; until a tester inserted into the center of the cake comes out clean. Transfer to a rack and cool for 15 minutes. Remove cake and place on serving platter. Sift powdered sugar over the cake.

FOR CITRUS COMPOTE:

1. Add 2 tablespoons of accumulated juices from the segmented fruit in a small bowl to blend. Add sugar – optional.
2. Place the orange and grapefruit segments in the bowl. Cover and let stand 15 minutes for the flavors to blend.
3. Cut the cake into pieces and place onto desired serving plates. Top cake with a spoonful of Greek yogurt and a drizzle of honey. Place a spoonful or two of the citrus compote alongside each serving plate.

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