

LEMON ROSEMARY OLIVE OIL CAKE

Deprivation can almost ensure overeating later. But, sometimes, people need to avoid food because of sensitivities or allergies. So, it's crucial to find foods that you like that work for your body and are equally delicious and satisfying. It helps if the dessert is easy to make and comes together in one bowl in under 45 minutes. Lemon, olive oil, honey, and rosemary are a summery combination of flavors and will give your meal just the proper ending.

INGREDIENTS

4 eggs
1/2 cup high-quality extra-virgin olive oil
1/3 cup honey
zest of lemon
1/4 cup freshly squeeze lemon juice, strained (about 1-2 medium lemons)
1 teaspoon vanilla extract
2 cups almond flour (be more specific)
1/4 cup cassava flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 tablespoon fresh rosemary, finely chopped
avocado or olive oil spray
confectioner's sugar
coconut or vanilla non-dairy ice cream (optional)

MAKES EIGHT SLICES

- 1 Preheat the oven to 350°F. Line a 9-inch round pan with parchment paper and spray with avocado or olive oil spray and set aside.
- 2 In a large bowl add the eggs, olive oil, honey, lemon zest, lemon juice, and vanilla extract. Whisk until well combined.
- 3 Add the almond flour, cassava flour, salt, baking powder, and rosemary to the wet ingredients and mix well.
- 4 Pour the batter into the round pan and place on the middle rack in the oven. Bake for 25-30 minutes but watch the last few minutes closely. Insert a toothpick in the center and if it comes out clean, the cake is ready. Let the cake cool for at least 10 minutes. The cake will taste better when it reaches room temperature. Remove the cake from the pan and dust with confectioner's sugar. Serve with ice cream or whipped cream or by itself.



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