



Dessert in MINUTES! you will make this dessert every day! super yummy.

Description

Ingredients

- (2) cups of almond flour
- 1 cup of sugar, granulated
- half a teaspoon of baking soda
- A quarter teaspoon of salt, four big eggs
- half a cup of melted unsalted butter
- 1/8 teaspoon of strong vanilla flavoring
- Regarding the raspberry sauce:
- 2-cups of unsweetened raspberries
- 1/4 cup of sugar, granulated
- 1/3 cup of lemon juice

Preparation

1. Preheat the oven to 350°F (175°C) to make cake making easier. Next, spray a 9-inch round cake pan with cooking spray.
2. Methods for Being Ready
3. Here are the steps to follow for a perfectly smooth batter: To start, in a large basin, whisk together the almond flour, sugar, baking powder, and salt. Whisk the eggs with the melted butter and vanilla essence in a separate dish. After that, mix the dry and wet ingredients together until everything is well combined. When you're ready to bake the cake, pour the batter into the pan.
4. Time for Preparation
5. It will take around fifteen minutes to make the flourless almond cake. It takes around 30-35 minutes to bake, and then another 10 to chill and make the raspberry sauce.
6. The delectable Flourless Almond Cake is perfect for social events and celebratory occasions, since it is meant to serve 8 to 10 persons.

Category

1. Oven Recipes

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