

Orange Cranberry Cake

Yield 8-12 slices

Ingredients

Wet ingredients

2 eggs (room temperature)
¼ plain yogurt (full fat) or coconut mylk yogurt
2 teaspoons vanilla extract
Zest of two oranges
½ cup fresh orange juice
2-3 tablespoons raw honey

Dry ingredients

2 cups almond flour
½ cup arrowroot flour or Tapioca starch
¼ cup +1 tablespoon coconut flour (sifted)
1 tablespoons baking powder
1 tablespoon poppy seeds
½ cup butter (cold, shredded with a cheese grater)
¾ cup cranberries (fresh or frozen)
3 tablespoons shaved coconut

Method

Preheat the oven to 350 degrees fahrenheit

Grate the cold butter with a cheese grater and place the butter into the freezer

In a medium bowl add all of the wet ingredients and whisk together

In another bowl add all of the dry ingredients except for the frozen butter, shaved coconut and cranberries. Mix the dry ingredients well with a fork.

Add the frozen butter to the dry ingredients and crumble the butter into the dry ingredients with your fingers.

Add the wet ingredients to the dry and fold together.

Grease a deep dish glass 9 1/2" pie plate and place the batter into the pie plate. Spread the batter out with a spatula or your hands. Sprinkle the cranberries on top and push them down slightly with your hand. Sprinkle the shaved coconut and bake for 35-40 minutes

Note

You can substitute the arrowroot for cassava flour but eliminate the extra 1 tablespoon of coconut flour. It may turn out a bit more dry depending on the brand of cassava flour.

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