



From the Pantry

Almond Flour Strawberry Shortcake

This gluten-free almond cake is absolutely divine. The secret is all ours, your guests will never know. It's light, moist and so flavorful. Serve as is to complement a cup of coffee or tea or add your favorite berry and a dollop of homemade whipped cream for a yummy treat. *Cindy*



INGREDIENTS:

4 eggs	1 ½ c. Almond flour - extra fine
½ c. Sugar	1 tsp. Baking powder
½ tsp. Almond extract	¼ tsp. Salt
½ tsp. Vanilla extract	3 tbsp. Sliced almonds

DIRECTIONS:

Beat eggs and sugar for about 5-8 minutes on high to create air pockets. Fold in all remaining ingredients except almonds. Pour in a well-greased 8" dish and bake at 350 for 20-25 minutes.

WHIPPING CREAM:

1 ½ c. Heavy cream - very cold
 ½ c. Sugar
 ¼ tsp. Almond extract

DIRECTIONS:

Beat on high until firm peaks appear