

Olive Oil Apricot Almond Cake

I have never been much of a baker but when my husband was diagnosed with a gluten sensitivity I started baking a lot more. Learning to bake with gluten free flour varieties can be challenging but when you find the right recipe and the right combo, major win. My husband will literally high five himself out of excitement.

This recipe is adapted from a recipe using AP flour and can easily be subbed if you'd like, but keep the almond flour, it gives great flavor and texture whether you are gluten free or not. I used Thomas Keller's Cup for Cup gluten free flour and I highly suggest using that brand since it comes ready to go with xanthan gum, which is necessary when baking with GF flour.



Ingredients:

- 3/4 cup sugar
- 1 cup almond milk
- Zest of one lemon
- 1 vanilla bean scraped
- 1 1/2 cup olive oil
- 1 tsp almond extract
- 1 1/2 cup Gluten Free Flour Mix
(I used Cup 4 Cup)
- 2 eggs
- 1/4 cup almond flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 6 apricots cut into quarters
- 1/4 cup sliced almonds
- Powdered sugar for garnish

Directions:

1. Oil a 9 inch springform pan and cover bottom with parchment
2. Preheat oven to 350
3. Combine milk, sugar, lemon zest and scraped vanilla into saucepan over low heat. Do not boil just warm so sugar can dissolve 2-3 minutes. Allow to cool to room temp.
4. Combine both flours, baking soda and powder, eggs, oil and almond extract and gently mix. Add the cooled milk mixture and continue to gently mix (don't over-do the mixing, you just want to make sure it's all combined)
5. Fold in the apricots and pour into springform pan
6. Sprinkle the almonds and bake for 30-35 minutes or until toothpick comes out clean
7. Transfer to a wire rack to cool for 15 minutes and dust with powdered sugar