



# STRAWBERRY, HIBISCUS & ALMOND SKILLET CAKE

 1.5 hours

*Meal Difficulty*

 Serves 8



## COOKING DIRECTIONS

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- 1 Preheat oven to 350°F.
- 2 Bring water to a boil in a small pot or kettle. Place hibiscus leaves in a medium heatproof bowl. Pour boiling water over the leaves and let steep for 5 minutes. Strain through a fine mesh sieve and allow to cool to room temperature. (Discard - or better yet - save and drink the water, aka hibiscus tea!)
- 3 Combine sugar and lemon zest in the bowl of a stand mixer and mix on medium speed for about 20 seconds, breaking up the zest so the sugar is very fragrant. Add eggs one at a time, beating on medium speed for 1 minute between each one. After the final egg has been added, beat on medium-high speed for 3 minutes until mixture is light and fluffy. Reduce speed to low and stir in extracts. Finally, stir in the cool melted butter and remove bowl from the mixer.
- 4 In a separate bowl, whisk together salt, almond flour and all-purpose flour, breaking up any lumps. Add drained hibiscus leaves and toss until coated with flour. Gently fold flour mixture into the batter with a rubber spatula, just until combined.
- 5 Coat a No. 10 Skillet with nonstick spray or a thin layer of softened butter. Pour batter into the skillet and gently press strawberries across the top. Sprinkle with sliced almonds and demerara sugar.
- 6 Bake in preheated oven until golden brown and cooked through, about 50 minutes (a cake tester inserted into the center should come out clean). Transfer to a metal rack and let cool completely before cutting. Dust with confectioners' sugar and serve. Store in an airtight container at room temperature for up to 3 days.

## INGREDIENTS

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1 c water  
1/2 c dried hibiscus leaves  
1 1/4 c sugar  
1/2 tsp lemon zest  
3 large eggs, at room temp  
1/4 tsp fine sea salt  
1 tsp vanilla extract  
1/2 tsp almond extract  
10 tbsp unsalted butter, melted and cooled  
1 cup almond flour  
1 cup all-purpose flour  
1/2 c quartered strawberries  
1/4 c sliced almonds  
1 tbsp demerara sugar  
confectioners' sugar, to serve