



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

ALMOND CAKE WITH MEYER LEMON BOTANICAL SYRUP

INGREDIENTS:

2 large farm fresh **Eggs**
1 cup plain organic **Yogurt**
1 cup organic cane **Sugar**
1 teaspoon **Vanilla Extract**
1/3 cup **Olive Oil**
1 cup organic **Whole Wheat Pastry Flour**
1 cup **Almond Meal**
1 1/2 teaspoons **Baking Powder**
1/2 teaspoon **Baking Soda**
1/4 teaspoon **Sea Salt**
1/3 cup **Slivered Almonds**

For the Syrup:

1 **Orange**, juiced
1 teaspoon **Orange Flower Water**
1/3 cup **TB Meyer Lemon Aromatic Finishing Sugar**

TB | TidBits: *Almond meal lends the cake a hearty texture, yet it remains light. It pairs nicely with Earl Grey Tea and a dollop of crème fraîche. The cake keeps for days in the fridge.*

METHOD:

Preheat oven to 350°F. Butter and flour a 9x5 inch loaf pan. In a large bowl, beat eggs, yogurt, sugar, vanilla and oil. In another bowl, combine flour, almond meal, baking powder, baking soda, and salt. Add gradually to wet ingredients, and mix until just combined.

Pour the batter into the pan, sprinkle almonds evenly over the top, and bake for 40 minutes, or until a knife inserted into the center comes out clean.

Meanwhile, in a saucepan over medium heat, add the orange juice, orange flower water and Meyer Lemon Sugar, and stir until sugar has dissolved (5 minutes).

When the cake is done, remove from oven and let stand 10 minutes. With a toothpick, poke holes over the top and pour the syrup over. Allow it to soak in and cool slightly before serving.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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