Almond Cakes

Almond Torte
- 2 cups almond flour or 1 ¼ almonds for grinding
- ¼ cup sugar
- 4 eggs, separated
- ½ t. salt
- ½ t. almond extract
- Almonds, sliced

1. Preheat oven to 325. Line 8” round cake pan with parchment paper, cut to fit. Spray sides with oil. Sprinkle with sliced almonds.
2. Whip egg whites with 2 T. sugar to firm peak, set aside.
3. Beat egg yolks with sugar and salt, add almond flour & extract, blend.
4. Gently fold in egg whites.
5. Add mixture to pan. Bake 25 minutes until firm in center. Cool & invert on rack.

Coconut Almond Cake
- ½ cup butter or oil
- ½ cup sugar
- 4 eggs
- ½ cup milk
- 1 t. vanilla
- 1 ½ cup almond flour
- ½ cup coconut flour
- ½ t. salt
- 2 t. baking powder

1. Preheat oven to 350. Grease a 9x13 pan.
2. Cream butter/oil and sugar until smooth. Add eggs, one by one & beat.
3. Add milk and vanilla, mix. Add flours, salt and baking powder, beat until creamy.
4. Add to greased pan and bake for 30 minutes.

Almond Protein Pancakes (Joanna Crawford)
- ½ cup Oat Flour
- ½ cup Protein Powder
- ½ cup Almond Flour
- 1 T. sugar
- 2 t. baking pwd.
- ½ t. salt
- 2 eggs
- 1cup Almond Milk
- 1 T. oil

Add dry ingredients. Mix. Stir in eggs, then milk, then oil. Mix. Cook on greased skillet. Make one large pancake.

Almond Cookies

Almond Flour Cookies
- ½ cup unsalted butter cool but not cold
- 1 egg
- 4 T. Brown Sugar
- 4 T. White Sugar
- 2 t. Orange, Lemon or Vanilla Extract
- 1 cup Oat Flour
- 1 cup Almond Flour
- Almonds for topping

1. Preheat oven to 300. Line 2 cookie sheets with parchment paper.
2. Blend the butter, egg, sugars and extract with a mixer until combined.
3. Add flours to the butter mixture and mix until the dough sticks together.
4. Form the dough into 1 1/2-inch balls or use 1” cookie scoop. Place on the prepared cookie sheet, spacing 1-2 inches apart, press almond in center and bake for 20 minutes. Makes about 20 cookies.

Almond Butter Cookies
- 1 cup Almond Butter, smooth
- 1 cup Semisweet Chocolate Chips
- ½ cup Light Brown Sugar
- 2 eggs
- ½ t. salt

1. Preheat oven to 350. Line 2 cookie sheets with parchment paper.
2. Blend the almond butter, sugar, eggs and salt until dough forms. Add chocolate chips.
3. Form the dough into 1 inch balls or use 1” cookie scoop. Place on the prepared cookie sheet, spacing 1-2 inches apart and bake for 15 minutes. Makes about 30 cookies.