



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Super Easy Almond Cake*

We recently made this cake for a family birthday and it provides maximum enjoyment for minimum fuss. It is also gluten free.

#### Ingredients:

3/4 cup Unsalted Butter

1/2 to 1 cup Sugar (We reduced to 1/2 c; it was great)

1-1/2 cups Almond Meal/Flour

1/2 cup Organic Coconut Flour

2 tsp Baking Powder

1/4 tsp Salt

4 Eggs

1/2 cup Milk or Almond milk

1 tsp Vanilla Extract

#### Directions:

Step 1 Cream together butter and sugar until smooth. Add in eggs, one at a time, and beat until fully blended in. Add milk and vanilla and mix until combined.

Step 2 In a separate bowl, combine flours, salt and baking powder. Beat the dry ingredients into the wet ingredients and beat until creamy. Spread into a greased 9x13-inch cake pan and bake at 350°F for 30 minutes. Serve with fresh fruit and ice cream, your favorite yogurt, or whipped cream.

Makes 18 slices of cake or a bunch of cupcakes.

Enjoy with friends!

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)