

Gluten-Free Almond Cake

Moist gluten-free almond cake made with almond flour. Perfect for celebrations, easy to make, and loved by everyone. Ready in 50 minutes!

15 min

PREP

35 min

COOK

50 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 cup almond flour
- 1 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 4 egg
- 1 cup almond milk
- 1 tsp vanilla extract
- 1 tsp almond extract
- 1 tbsp baking powder
- 1 tsp salt

Instructions

1 Prepare the oven and pan

Preheat oven to 350°F (175°C). Grease a 9-inch round cake pan with butter and dust with almond flour, tapping out excess.

2 Mix dry ingredients

Whisk together 2 cups almond flour, 1 cup coconut flour, 1 teaspoon baking powder, and 1 teaspoon salt in a large bowl until no lumps remain.

3 Prepare wet ingredients

Beat 4 eggs in a separate large bowl until well combined. Add 1 cup sugar, 1 cup melted butter, 1 tablespoon milk, and 1 teaspoon vanilla extract, whisking until smooth.

4 **Combine batter**

Add the dry ingredient mixture to the wet ingredients in two additions, gently folding with a spatula until just combined after each addition. Do not overmix or the cake will be tough.

5 **Transfer to pan**

Pour batter into the prepared cake pan and smooth the top with an offset spatula, spreading evenly to the edges.

6 **Bake**

Bake for 30-35 minutes until the top is golden brown and a toothpick inserted in the center comes out with just a few moist crumbs attached.

7 Cool in pan for 10 minutes, then run a knife around the edges and invert onto a wire rack to cool completely before serving, about 1 hour.

Tips

Bring all ingredients to room temperature before mixing. Cold eggs and milk don't incorporate well, leading to an uneven texture and potential lumps in your batter.

Measure almond flour by spooning it lightly into your measuring cup rather than scooping directly. Packed almond flour can make your cake dense and heavy.

Don't overmix the batter once you add the dry ingredients. Mix just until the flour disappears to maintain a tender crumb structure.

Test for doneness with a toothpick inserted in the center. It should come out with just a few moist crumbs clinging to it, not completely clean.

Let the cake cool in the pan for exactly 10 minutes before turning out. This prevents cracking while ensuring it doesn't stick to the pan.

Store leftover cake covered at room temperature. The natural oils in almond flour help maintain moisture for several days.

For extra flavor depth, lightly toast sliced almonds before garnishing. This adds a wonderful nutty aroma and textural contrast.

If your cake develops a golden brown top but isn't done in the center, tent it with aluminum foil and continue baking to prevent over-browning.