

## Coconut Almond Cake

### Ingredients

- 7-oz. Pkg. Almond paste, grated
- 1 cup muscovado sugar
- ½ cup butter (1 stick), room temperature OR ½ cup coconut oil
- 6 large eggs
- ½ tsp. Coconut extract
- ¾ c. Coconut Flour and ¾ c. All purpose Flour
- ½ tsp. Baking powder
- ¼ tsp. Sea salt
- 1 cup sweetened, dehydrated coconut flakes
- ½ cup coconut milk

### Directions

**Preheat oven to 325 F. Grease and flour pan.**

**Beat grated almond paste and sugar on low speed until combined into small crumbs. Add butter, beat on high until well mixed. Add eggs one at a time, beating between each addition. Add coconut extract and beat on high for 3 minutes.**

**In a medium-sized bowl whisk together flour, baking powder and salt. Add coconut flakes and mix until combined. Add coconut milk and flour mixture to almond-paste mixture. Mix on low speed until combined. Pour batter into prepared pan.**

**Bake 45 to 48 minutes or until toothpick inserted near center pulls out clean.**

**Cool pan on wire rack for 10 minutes and unmold ring. Cool cake completely. Frost with sweet whipped cream, or favorite frosting.**

