Recipe for Lemon Olive Oil Cake with Berries

Preheat oven to 350 degrees

Start with

4 Lemons, zested and juiced.

Place 1 1/3 cups of granulated sugar in the bottom of a mixing bowl. Add the zest of 4 lemons. Use an electric mixer set to medium until combined.

Now you will add

6 eggs, one at a time

Mix until lightened and doubled in volume before adding,

1 cup Greek yogurt

1 cup sour cream

1 cup olive oil

1/4 cup lemon juice

Mix together until incorporated.

Next you will add the following ingredients, which have been sifted together

1 1/3 cups almond flour

1 1/3 cups white flour

4 teaspoons baking powder

1/8 teaspoon salt

Mix until all ingredients are incorporated and the batter resembles a pancake batter

Pour the batter into a pie dish or cake pan that has been brushed with olive oil.

Bake the cake at 350 degrees for 20 minutes, then place the berries on top. Bake for an additional 30 minutes. Let cool slightly before preparing the glaze.

This cake can be served with freshly whipped cream or all by itself!

Chowfancy!