



SUNKEN RHUBARB CAKE

INGREDIENTS

6-7 stalks of rhubarb

4 eggs

4 tbsp butter

1 tsp vanilla extract

1/3 cup honey

1/4 cup almond milk (I use Elmhurst Milked Almonds unsweetened 2 ingredients)

1 1/2 cups almond flour

2 tbsp coconut flour

1 tsp baking soda

1 tsp grated lemon zest

pinch of sea salt

Tools: Stand mixer or Hand mixer , 9" Springform cake pan

INSTRUCTIONS

Preheat the oven at 310°F / 155°C.

Grease the sides of the springform pan with butter and cover the bottom with parchment paper.

Wash and peel the rhubarb stalks. Then cut into 1 1/4" pieces. Set aside.

Using a stand mixer, beat the butter and egg yolks until fluffy and well combined. Add the honey, vanilla extract, almond milk, and lemon zest and mix to combine.

In a small bowl, mix together the almond flour, coconut flour, and baking soda.

Add the dry ingredients to the stand mixer bowl and stir until well combined.

Separate the eggs. In a large measuring cup, beat the egg whites and salt until stiff peaks form.

With a wooden spoon or spatula, carefully fold the egg whites into the cake batter. Pour the batter into the 9" springform pan and distribute evenly.

Place the rhubarb stalks vertically into the batter until they touch the bottom. Keep adding rhubarb until they're well distributed all over the cake.

Bake at 310°F / 155°C for 50 minutes until golden brown and a skewer stick comes out clean. You can cover it with a piece of aluminum foil after 30 minutes of baking to make sure it does not get too dark.

Guten Appetit!