

A Recipe From *tikkido*

Dairy-Free Swedish Almond Cake

<http://tikkido.com/blog/Dairy-Free-Swedish-Almond-Cake>

Ingredients:

- ½ cup sliced almonds
- ⅓ cup vegetable oil
- 1 ¼ cup sugar
- 1 egg, beaten
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- ⅔ cup Silk brand Vanilla AlmondMilk
- ½ teaspoon baking powder
- 1 teaspoon salt
- powdered sugar (for topping the cake)

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine wet ingredients in a bowl, and whisk to combine.
3. Combine all dry ingredients (except the almonds) and whisk into the wet ingredients to make the cake batter.
4. Line the bottom of an 8" cake pan with a circle of parchment paper or waxed paper. Spread the almond slices at the bottom of the pan.
5. Pour the cake batter over the almonds, and bake for 45-50 minutes
6. Let cool completely, then invert the cake and remove from the pan. The almond-covered bottom of the cake is now the top of the cake.
7. Dust with powdered sugar and enjoy.

