

Lime Pound Cake

INGREDIENTS:

FOR THE CAKE

- 2 cups blanched almond flour
- ½ cup coconut flour
- ½ tsp. fine-grain sea salt
- 1 tsp. baking soda
- 2/3 cup coconut oil, melted, plus more for greasing the pan
- 2/3 cup organic raw honey, melted
- 4 large eggs
- ½ cup plus 3 T unsweetened full-fat coconut milk
- 2 T freshly squeezed lime juice
- 1 T finely grated lime zest

FOR THE LIME WHIPPED CREAM

- 1 14 OZ. can full-fat coconut milk, chilled over overnight
- 1 T organic raw honey
- 1 T freshly squeezed lime juice

PROCESS:

- Preheat the oven to 350^o F. Lightly coat the interior of a 9-inch cake pan with coconut oil. Cut parchment paper to fit the bottom of the pan and place it over the coconut oil.
- Place the dry ingredients in a large mixing bowl and whisk to combine.
- Place the oil and honey in the bowl of a food processor and process for 2 minutes. Add the eggs one at a time, processing after each addition. Add the coconut milk, lime juice, and lime zest, and continue to process until well combined.
- Make a well in the center of the dry ingredients, and then pour in the wet ingredients. Use a wooden spoon to thoroughly combine until smooth.

- Pour the batter into the prepared pan and bake for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let the cake cool in the pan on a cooling rack for 10 minutes. Remove the cake from the pan and let it cool completely on a cooling rack.
- While the cake is cooling, make the lime whipped cream: Open the chilled can of coconut milk and carefully scoop off the firm layer of coconut cream on the top, leaving the coconut water below it in the can. Place the cream in a mixing bowl . Add the honey and lime juice and whisk until the coconut cream forms stiff peaks.
- When the cake is completely cool, top it with the lime whipped cream and garnish with the lime zest. Serve immediately or refrigerate until ready to serve. Store, covered, in the refrigerator for up to 5 days, or freeze for up to 3 months.

ENJOY!

From: The Paleo Kitchen