

Berry Harvest Cake with Swiss Meringue

Ingredients

Cake (Makes 1 round cake)

2 cups almond flour
½ tsp baking soda
3-4 Tbsp honey
3 Eggs
1 tsp vanilla extract
½ tsp almond extract
4 Tbsp coconut oil or butter
½ cup strawberries, quartered
½ cup raspberries, halved

Meringue

½ cup honey, unpasteurized
4 large egg whites
1 ¼ cups butter
1 tsp vanilla extract
1/8 tsp salt

Directions

CAKE

1. Preheat oven to 350F
2. Melt butter or oil in a small pan until fully melted. If you want to have a strong browned butter taste, heat butter until it has turned slightly brown and becomes very fragrant
3. Blend together honey, eggs, extracts, butter/oil until smooth.
4. In a small bowl combine flour and baking soda
5. Slowly add in flour mix to liquid mix and blend until thoroughly mixed together
6. Stir in berries and pour batter into cake pan lined with parchment paper
7. Bake for 25-30 minutes
8. Allow cake to fully cool (1-2 hours) before attempting to ice or layer. If your cake is warm the meringue will not hold and melt off the cake.

MERIGNUE

1. Whisk together egg whites, honey and salt.
2. In a double boiler, or having bowl over boiling water, whisk mixture for about 5 minutes
3. Beat mixture on high until it has cooled completely (7-10 minutes)
4. When mix has cooled and has come down to room temperature (check bottom), add butter slowly and beat on medium-high speed.
5. When mixture looks smooth and buttercream like, add vanilla and beat on high until mixed in.
6. Taste mix and adjust to fit your pallet.