

## ALMOND BUTTER CAKE

*(from Heather's kitchen)*

½ C butter, melted

1 + ½ C sugar

2 eggs

1 tsp almond extract

1 + ½ tsp vanilla

¼ tsp salt

1 + ½ C flour

¼ C sliced almonds, lightly toasted

1 tablespoon sugar

Preheat oven to 350. Butter and flour a 9" round pan.

Beat sugar and melted butter together, add eggs and flavorings and beat well. Add salt and flour and mix just until blended. Spread in pan, sprinkle with sugar and almond slices.

Bake 30 to 35 minutes – it is better not to over-bake, so use a toothpick to test it, and as soon as it comes out almost clean, the cake will be ready. Cool on a rack for 15 minutes before unmolding it.