

LEMON ALMOND CAKE WITH CRANBERRY GLAZE

(slightly modified from [Girl Meets Farm](#))

for the cake:

1 + 1/2 cups all-purpose flour (180 g)
1/2 cup almond flour (48 g)
1 tablespoon poppy seeds
1 teaspoon baking powder
1/2 teaspoon kosher salt
1/4 teaspoon baking soda
Zest of 1 lemon
3/4 cup whole-milk Greek yogurt (185 g)
1/4 cup fresh lemon juice (from 1 to 2 lemons)
1 + 1/4 cups granulated sugar (250 g)
3/4 cup extra-virgin olive oil (about 160 g)
2 large eggs
1/2 teaspoon almond extract

for the glaze:

1/2 cup (50 grams) fresh or frozen cranberries
1 cup powdered sugar, plus more if necessary
Pinch kosher salt
sprinkles to decorate (optional)

Heat the oven to 350 degrees F. Spray a 9-inch round cake pan with cooking spray and line with parchment paper. I used a Silikomart mold called Water Drop, and 4 small cupcake type molds.

Whisk together the flour, almond flour, poppy seeds, baking powder, salt, baking soda and zest in a medium bowl. Mix the yogurt and lemon juice in a separate small bowl until very smooth. Whisk together the granulated sugar and olive oil in a large bowl until well combined. Add the eggs to the olive oil mixture, one at a time, whisking very well after each, then stir in the almond extract. Add the dry ingredients and yogurt mixture to the olive oil mixture in three alternating additions, whisking after each until just combined. Pour the batter into the prepared pan(s) and bake until a toothpick inserted in the center comes out clean, 35 to 45 minutes. Let cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

For the cranberry glaze: Combine the cranberries with 1 tablespoon water in a small saucepan and heat over low heat until the cranberries start to break down and release their juices, 5 to 10 minutes. Pour the cranberries and their juices into a fine-mesh sieve placed over a bowl. Press the mixture through the sieve with a spatula, making sure to scrape off the bottom of the sieve and adding that to the bowl as well. Add the powdered sugar and salt to the bowl and mix until it comes together into a spreadable glaze. If the glaze is too thick, add a couple drops of water until it's thin enough to spread. If it's too thin, add more powdered sugar. Pour over the cooled cake.

Decorate with sprinkles or slivered almonds, if you like.