

Personal Tangerine Cake

from “Chef” Howard

Ingredients:

4 Tbsp Almond Flour

½ tsp Baking Powder

2 Tbsp Erythritol (or to taste)*

1 Egg

1 Tangerine (handful of berries can be substituted), crushed to a pulp in food processor

1 Tbsp Ricotta Cheese, Sour Cream or Yogurt

Optional: 1 Tbsp. coconut flakes and/or unsweetened cocoa powder. You can use your imagination according to your own tastes.

Instructions

Preheat oven to 350’.

Mix all ingredients and pour into greased 6” tart pan. Bake 18 minutes or until center comes clean when toothpick is inserted. Cool and enjoy. You might want to top your cake with powdered sugar or whipped cream.

*This recipe was originally created for those on a Keto diet. Other flours or sugars can be substituted on a 1:1 basis.

Courtesy of “Chef” Howard and Valley Jewish Community Center

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