



Amaretto-Almond Pound Cake

- 1¼ cups butter, softened
 - 3 oz. cream cheese, softened
 - 2 ½ cups maple sugar, or sweetener of choice
 - 3 tablespoons almond-flavored liqueur (Amaretto)
 - 1 tablespoon vanilla extract
 - 2 ½ cups sprouted wheat or brown rice flour
 - 6 large eggs
 - 1/3 cup sliced almonds
1. Preheat oven to 325 degrees. Grease and flour a 12-cup Bundt pan. In a large bowl, beat butter and cream cheese at medium speed until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add liqueur and vanilla, beating just until blended. Gradually add flour to butter mixture, beating at low speed just until blended after each addition.
 2. Add eggs, 1 at a time, beating at low speed just until blended after each addition. Sprinkle almonds over the bottom of your prepared pan. Pour batter into pan over almonds.
 3. Bake for 1 hour 15 – 30 minutes (Oven temps vary. Mine tends toward 1 hour and 30 minutes for a successful toothpick test. I recommend you peep in on your cake at 1 hour and 15 minutes for first test.) or until a toothpick inserted in center comes out clean.
 4. During last 10 minutes of baking prepare Amaretto Glaze. Remove cake from oven and gradually spoon or brush hot Amaretto Glaze over cake in pan. Use all of glaze, allowing it to soak into cake after each addition. Cool cake completely in pan on a wire rack. Invert cake onto large plate.

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Amaretto Glaze

- ¾ cup sugar
- 6 tablespoons butter
- ¼ cup Amaretto (almond liqueur)*
- 2 tablespoons water

* Can substitute 3 tablespoons milk, 1 teaspoon almond extract and ½ teaspoon vanilla extract for liqueur to make appropriate for children and non-imbibers, but gently warm mixture of ingredients over low heat instead of boiling, stirring constantly until well blended. The liqueur in the cake batter will have had all its alcohol dissipate in the baking process.

Bring sugar, butter, Amaretto, and water to a boil in a small saucepan over medium heat, stirring often. Reduce heat to low and boil, stirring constantly, for 3 minutes. Remove from heat and use immediately.