

Gluten-Free, Sugar-Free Orange Cake



This super-moist gluten-free olive oil cake gets a flavor boost from orange zest and almond flour, keeping it grain-free, dairy-free, and sugar-free. This simple cake takes 20 minutes to prepare using almond and tapioca flours, olive oil, orange zest and juice, erythritol & monk fruit sweetener, and eggs. After a 35-minute bake, enjoy this incredibly moist, tender cake on its own, or serve it up with mascarpone cream frosting or whipped cream and fresh berries.

Feel free to try this cake with other citrus zest and juice, such as lemon, Meyer lemon, tangerine, or blood orange. If you prefer, you can also use allulose sweetener, organic granulated sugar, white sugar, or you may substitute with maple sugar or coconut sugar by weight.

Prep Time: 20 minutes

Cook Time: 35 minutes

Total: 1 hour 5 minutes

Servings: 8 to 12 or makes one 9-inch springform

Wet Ingredients

- 2 teaspoons room temperature coconut oil, for the pan
- ½ cup (105 g) flavorful extra-virgin olive oil
- ½ cup (100g) + ¼ cup (50 g) erythritol & monk fruit sweetener (divided use)
- finely grated zest of 2 to 3 medium oranges, or 1 medium lemon
- ¼ cup (65 g) strained fresh orange or lemon juice
- 4 large egg yolks
- 4 large egg whites

Dry Ingredients

- 2 cups (220 g) blanched almond flour
- ¼ cup (30 g) tapioca flour
- 1 teaspoon baking powder
- ½ teaspoon fine sea salt
- ½ teaspoon cream of tartar

Instructions: Make the Batter

1. Position a rack in the lower third of your oven and **preheat to 325°F**. Rub the bottom and sides of a 9-inch springform pan or cake pan with the coconut oil. Line the bottom of the pan with a round of parchment paper, and rub the parchment with coconut oil as well. If using a springform pan, place it on a rimmed baking sheet to catch any drips.
2. In a large bowl, whisk together the olive oil, ½ cup (100 g) erythritol & monk fruit sweetener, orange zest and juice, and egg yolks to combine.
3. Place a mesh strainer over the top and sift in the almond and tapioca flours, baking powder, and salt. Stir to combine.
4. Place the egg whites and cream of tartar in the clean bowl of a stand mixer fitted with the whip attachment (or use a large bowl and electric egg beater). Whip on

medium-high speed until foamy, 30-60 seconds. With the mixer running, gradually sprinkle in the remaining ¼ cup (50 g) erythritol & monk fruit sweetener, 20-30 seconds. Continue to whip until the egg whites are shiny and hold firm peaks when you lift the whip out and hold it upside-down, 2-4 minutes.

5. Use a large flexible silicone spatula to fold one-third of the whipped egg whites into the batter until just combined. Fold in the remaining egg whites until just combined and no streaks remain. Scrape the batter into the prepared pan and smooth the top.

Bake & Serve

1. Bake the cake until deep golden on top, beginning to pull away from the sides of the pan, and the top springs back when pressed lightly, 35-40 minutes. If the cake is darkening too quickly, tent the top with a piece of aluminum foil.
2. Let the cake cool slightly, then loosen the edges with a small, offset spatula and release the sides if using a springform pan. Invert the cake onto the wire rack and peel away the parchment, then turn right side up and let cool completely.
3. Dust with powdered sugar if using, or frost with mascarpone cream (see recipe below), or serve with whipped cream and berries if you like.

The cake keeps well airtight at cool room temperature for 1 day or refrigerated for up to 4 days.

Mascarpone Cream Frosting is made with mascarpone, heavy cream, confectioners' sugar, or any other powdered sugar substitute like monkfruit, allulose, maple sugar, and almond and vanilla extracts is a lusciously smooth and creamy frosting. It is stable and holds its shape at room temperature and remains soft when refrigerated. It is a very delicate frosting, however, and works best as a cupcake topper as it will not provide structure to stacked cakes.

Ingredients

- 8 ounces mascarpone cheese chilled
- 1/4 cup confectioner's sugar, or any powdered sugar substitute like monkfruit, allulose, or maple sugar. You can [make your own powdered sugar](#) in 30 seconds in a high-speed blender or using a Vitamix
- 1 cup heavy whipping cream chilled
- 1/2 teaspoon almond extract
- 1 tablespoon vanilla extract

Instructions

1. **RECIPE TIP:** For best results, chill the mixing bowl in the freezer before making the recipe. Also, ensure both mascarpone and heavy cream remain refrigerated right up until the time you start mixing.
2. Place the 8 ounces of mascarpone cheese in the bowl of a stand mixer with the whisk attachment and start beating on medium speed. While beating, add the 1/2 teaspoon almond extract and 1 tablespoon vanilla extract, followed by the 1/4 cup confectioner's sugar. Scrape sides and continue beating until light and fluffy. **DO NOT OVERMIX** as it will cause the frosting to curdle.
3. With the mixer running on high speed, slowly add the 1 cup heavy whipping cream until the frosting becomes light and fluffy, about 4 to 5 minutes. **DO NOT OVERMIX** as it will cause the frosting to curdle.



4. Spread onto cake or cupcakes. The frosting also holds its shape well, and it's soft enough to be piped on using a decorating set. Use for 1 to 2 9-inch round cakes or 12 to 24 cupcakes. Makes about 3 cups.