Paleo Lemon Pound Cake (2014 version)
From acleanbake.com

Ingredients

- 2 1/2 cups blanched almond flour
- 1/4 cup coconut flour
- 2 1/2 Tablespoons granulated stevia (I used Natvia brand)
- 1/4 teaspoon coarse salt
- 1 1/2 teaspoons baking soda
- 3 large eggs lightly beaten
- 2 Tablespoons unsweetened vanilla almond milk
- 1/4 cup honey
- Scant 1/2 cup unsweetened applesauce 4 ounces
- 1/2 cup coconut oil or butter (vegan or regular), melted and slightly cooled
- 1 cup fresh lemon juice
- Zest of 2 large lemons - approx. 2 Tablespoons lightly packed

Instructions

1. Preheat the oven to 350F. Coat an 8.5" loaf pan with nonstick spray and set aside.
2. In a large mixing bowl, combine the flours, granulated sweetener, salt and baking soda and set aside.
3. In another bowl, combine the eggs, milk, honey, applesauce, oil, lemon juice, and lemon zest.
4. Pour the wet mixture into the dry and stir to combine. Then pour the batter into the prepared loaf pan and smooth the top into an even layer.
5. Bake for 30 minutes until the top is golden brown, then tent with foil and bake for another 30-35 minutes until a tester comes out clean.
6. Cool in the pan for 20 minutes, then remove from the pan and cool completely on a wire rack.
7. If you'd like to glaze it, there are two options: for a traditional frosting or glaze, whisk together 1 cup powdered sugar and 1-2 Tablespoons lemon juice until it reaches your desired consistency. For a paleo-friendly frosting/glaze, pulse 1/2 cup stevia (or Norbu or Natvia) and 1 Tablespoon tapioca flour in a food processor until fine, then add 6-8 Tablespoons of lemon juice and process until it reaches your desired consistency.
8. Store leftovers in an airtight container at room temperature for up to 5 days or in the freezer (unfrosted) for up to 3 months.

Yield: one 9" loaf cake