

# Easy Moroccan Almond Cake

This delightful Moroccan almond cake is an easy-to-make treat that offers a perfect blend of sweetness and nutty flavors. It's moist, aromatic, and ideal for a cozy dessert or an afternoon tea.



Moroccan

**30 min**

Total time

**easy**

Difficulty

**350**

kcal / serving

## Ingredients

- 50g almond flour
- 30g all-purpose flour
- 30g sugar
- 1 large egg
- 30ml olive oil
- 1/2 tsp baking powder
- 1/2 tsp vanilla extract
- A pinch of salt
- Powdered sugar (for dusting)

## Steps

- 1 Preheat your oven to 180°C (350°F) and grease a small cake pan.
- 2 In a mixing bowl, combine almond flour, all-purpose flour, sugar, and baking powder.
- 3 In another bowl, whisk the egg, then add olive oil, vanilla extract, and a pinch of salt.
- 4 Mix the wet ingredients into the dry ingredients until well combined.
- 5 Pour the batter into the prepared cake pan and smooth the top.
- 6 Bake for 20-25 minutes, or until a toothpick comes out clean.
- 7 Let it cool slightly before dusting with powdered sugar and serving.