



## ingredients (Servings: 18)

1 Tablespoon vegetable oil (for oiling pan)

3 Tablespoons flour (for dusting pan)

1 cup sliced almonds

3½ cups flour

1/8 teaspoon ground cloves

¼ teaspoon ground nutmeg

1½ teaspoons baking powder

1 teaspoon baking soda

1 Tablespoon lemon zest (lemon peel),  
chopped

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¼ teaspoon salt

One 8 oz. carton sour cream

¾ cup sugar

1/3 cup of butter

4 eggs

½ cup brewed coffee (decaf or regular)

½ cup honey

## directions

**step 1:** Preheat oven to 350° F.

**step 2:** Oil and flour a 10" tube pan or a 9"x13" cake pan.

**step 3:** Mix the brewed hot coffee with the honey and set aside to cool.

**step 4:** Sprinkle ½ cup of almonds into the pan.

**step 5:** Sift the flour, ground cloves, nutmeg, baking powder, baking soda, and salt into a bowl.

**step 6:** Place the sugar and butter into a

bowl, beat with an electric mixer until light, fluffy, and pale yellow.

**step 7:** Add the lemon zest, and blend in the eggs one at a time.

**step 8:** Add the sour cream.

**step 9:** Alternate adding the flour and the coffee-honey mixture, beginning and ending with the flour, until just mixed.

**step 10:** Stir in the remaining half almonds.

**step 11:** Pour the mixture into the cake pan.

**step 12:** Bake for 30 minutes in the 13" x 9" pan, or for 1 hour in the tube pan.

**step 13:** Test cake by inserting a tooth pick; if tooth pick comes out clean, cake is done.

**step 14:** Cool cake for five minutes, then invert onto serving plate, and let cool completely.

**step 15:** Top with a dollop of lavender whip.

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