



Flourless Meyer Lemon Cake

From [The View From Great Island](#) blog

Ingredients

- 3 or 4 large Meyer Lemons (approximately 12 oz, total to yield 1 cup of whole lemon puree)
- 3 large eggs
- 1 cup sugar
- 3 cups almond meal
- 1 tsp baking powder
- 1 tsp [lemon extract](#)

For the lemon icing

- 3 Tbsp unsalted butter, at room temperature
- juice of 1 lemon
- 1 1/2 cups confectioner's sugar

Instructions

1. Set oven to 325F
2. Wash the lemons and put them in a pot. Cover them with water and bring to a boil. Boil for 15 minutes.
3. Drain the lemons and let them cool until you can handle them. Cut them open and remove the seeds, but keep everything else. Do this on a plate so you can retain all the juices. Once you have removed all the seeds, put everything into a food processor. Process until finely pureed. You may need to pulse the machine at first, and scrape down the sides as necessary to get everything smooth. This will only take a couple of minutes. You will need one cup of lemon puree for the cake.
4. Beat the eggs and the sugar until pale in color. Add the lemon extract.
5. Fold in the almond meal, baking powder, and lemon puree. Mix until thoroughly combined.
6. Turn the batter into a greased 9" springform pan. Smooth out the surface so it is even.
7. Bake for about 50 -60 minutes, just until a toothpick inserted in the center comes out clean.
8. Cool on a rack for 10 minutes, then gently release the sides of the pan and remove the cake to finish cooling.
9. Make the icing while the cake is cooling. Combine the sugar with the butter and lemon juice. Beat until smooth and creamy. Adjust the texture by adding more sugar or more lemon juice. If you prefer a less tangy icing, use less lemon juice and add a little milk or cream. Spread the icing on the completely cooled cake.