



French Almond Yogurt Cake – Healthy, Simple, and Mind Blowing “Oh-La-Licious”

If you've been craving a dessert that feels *fancy* but is secretly easy... this French Almond Yogurt Cake is the one. It's gluten-free, made with no refined sugar, naturally moist, and finished with a silky date-sweetened chocolate ganache and toasted almonds.

Clean ingredients, simple steps, and a cake that tastes like it came from a little café in Paris.

Watch the YouTube demo to see how easy this is to make!

Ingredients

Cake

- 3 eggs, whisked
- ½ C. yogurt (I like Harmless Harvest plain Coconut flavor with no added sugar)
- 1/3 C. cold or expeller pressed Avocado Oil
- ½ C. date syrup (I like Date Lady or Just Date brand)
- 1-1/2 C. almond flour (finely ground)
- 1 TB vanilla powder (I like Vanilla Bean Kings)
- ½ tsp baking soda
- ¼ tsp salt

Ganache

- 2/3 cups date sweetened chocolate chips (made by Just Date)
- ½ cup almond milk (I use Calvia. You could use any of your favorite milk of choice)

1/2 cup slivered almonds, toasted

Choose organic ingredients whenever possible

Instructions

1. Preheat oven to 350°F.
2. Prepare your cake pan by lining the bottom with parchment and lightly spraying with avocado oil. (A springform pan makes removal super easy.)

3. In a mixing bowl, whisk the eggs. Add the yogurt, avocado oil, and date syrup, and whisk by hand until well combined.
4. In a separate bowl, combine the almond flour, vanilla powder, baking soda, and salt. Add the dry ingredients to the egg mixture and whisk lightly until blended—don't overmix.
5. Pour the batter into the prepared pan and bake for 20–25 minutes, or until a toothpick comes out clean.
6. Remove the cake from the oven and let it cool in the pan for about 10 minutes.
7. Transfer the cake to a plate or cooling rack and let it cool completely (about 30–45 minutes).
8. While the cake cools, toast the slivered almonds in a dry skillet over medium heat for about 7 minutes. Set aside to cool.
9. For the ganache, heat the almond milk over medium-high heat until just before boiling.
10. Pour a small amount of the hot milk over the chocolate chips and stir. Add more milk slowly until you reach your desired consistency—thicker for frosting, thinner for a drizzle. (In the video I used about half the milk for a thicker frosting.)
11. Frost the cooled cake and press the toasted slivered almonds gently into the ganache.

Storage: This cake keeps well for several days and remains moist (by keeping it covered but stored out of the fridge).

Bon appétit!