

# Maryanne's Awesome One-Bowl Almond Cake

## Ingredients:

¾ cups of butter

1 ½ cups of sugar

2 eggs

½ teaspoon salt

1 teaspoon vanilla

1 ½ teaspoons almond extract

1 ½ cups flour

## Topping:

1 Tbsp sugar

¾ cup of sliced almonds

## Directions:

Preheat the oven to 350° F

Melt butter.

Pour melted butter in a bowl and stir in sugar. Stir it.

Add eggs (see it really *is* one bowl).

Stir until creamy.

Add all other ingredients (but on the topping ingredients!).

Grease bottom and sides of a 9-inch spring form pan.

Spread the batter in the pan.

Sprinkle the almonds over the top then sprinkle the sugar on top.

Bake for 40 minutes. *Enjoy!*