



### **Cutest Little Lammy Cake**

*Lamb cakes are traditionally prepared for Easter celebrations*

Nonstick baking spray like Baker's Joy to grease lamb mold

1-1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon fine sea salt

1/2 teaspoon powdered cardamom

4 ounces almond paste

3/4 cup granulated sugar

1 Tablespoon honey

12 Tablespoons unsalted butter, room temperature

3 large eggs, room temperature

1/2 teaspoon almond extract

### **Whipped Buttercream Frosting**

1/4 cup unsalted butter, softened

1/4 cup cream cheese, softened

4 Tablespoons coconut milk

1 teaspoon vanilla extract

3 cups confectioners' sugar or as needed  
2-1/2 cups sweetened shredded coconut  
Decorative candies as desired

Preheat the oven to 350 degrees F. Liberally spray the cavity of a cast-iron lamb shaped mold or modern lamb mold with non-stick baking spray like Baker's Joy.

#### **Prepare the Cake Batter:**

- Combine the flour, baking powder, salt, and cardamom in a small bowl. Set it aside.
- Place the almond paste, granulated sugar, and honey in the bowl of a stand mixer fitted with the paddle attachment. Mix until well combined and smooth. (if almond paste is dry, the mixture won't get smooth but will process down to little pebbles. Scrape the bottom and sides of the bowl.
- Add butter and mix until smooth, light, and fluffy. Scrape the bottom and sides of the bowl, Add eggs, one at a time. Mix on high speed for 1 minute then add the almond extract.
- With the mixer running on low/medium speed, add flour mixture slowly; mix until just combined.

#### **Baking the Lamb Cake:**

- Place half of the lamb mold without a vent hole on a parchment lined sheet pan. Spoon the batter evenly into the mold half.. (Knock the mold a few times to get the batter settled into all the nooks and crannies.)
- Place the other half of the mold on top of the filled lamb mold half.
- Bake for 40 to 45 minutes. To check that it's done before unmolding, stick a toothpick through the vent hole. If it comes out clean, your lamb is ready. If you have a cast iron mold, gently lift the top of the mold and poke the cake. If it springs back, it's ready.

#### **Cooling the Lamb Mold:**

- Remove the mold from the oven and allow the cake to cool in the mold for 5 to 10 minutes. If it's a cast iron, allow cake to cool in the mold for about 1 hour.
- Remove the top half. Turn the cake over gently and remove the cake from the pan. Give it a gentle tap if it's a little stubborn. Allow it to cool on its side on a cooling rack for at least 2 hours.
- When cake is completely cool. Spread with prepared frosting; sprinkle with sweetened shredded coconut, place on serving plate with decorative candies as desired. Use cut jelly beans to form the nose and eyes. If desired, add a little bow around its neck. Yield: one lamb shaped cake

#### **Prepare Whipped Buttercream Frosting:**

In mixing bowl, beat butter and cream cheese, add coconut milk and vanilla, slowly add confectioners' sugar until desired consistency, beat about 2 to 3 minutes to whipped consistency.

**Cook's Note:** The cake recipe is the traditional one that Gesine Bullock-Prado's mother made every year at Easter. They dusted their lamb with confectioners' sugar. In our house, our little Lammy was usually covered with a whipped buttercream frosting, coated with shredded coconut, and decorated with cut jellybean eyes and a nose. We usually place the cake on green coconut "grass" and garnish the platter with jelly bean candies.

**Recipe Inspired by:** Gesine Bullock-Prado, *My Vermont Table*, Countryman Press, 2023. Original Recipe *Cardamom Almond Cake*.

**Note from Gesine:**

"I have my mother's cast iron lamb cake mold and every year at Easter, I pull it down from its shelf, dust it off, and make a cake, I know she'd just adore."

**About the Recipe:**

The cake is simple to make and has a pound-cake like texture, It's almond flavor is mild and cardamom adds a fresh, bright zing. The lamb is covered with whipped buttercream frosting and coated with flaked, crunchy coconut. We love to decorate it with jelly bean candies and serve it for breakfast on Easter morning.