*If preparing this cake for a party, we recommend that you make two or three different cakes so guests can choose. This way no one is noticing who chooses which cake (or cupcake) and the person on the SCD can choose the one that works for them. Other guests may choose it as well, and you don't need to comment or point out one or the other if you don't want to. This excellent recipe is from Lucy's SCD Cookbook.*
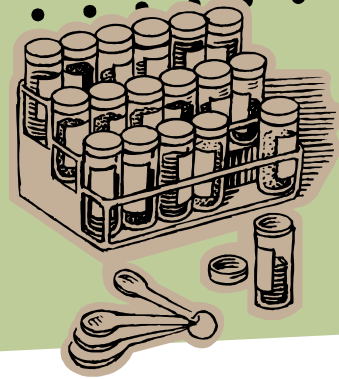
Spice Cake With Creamy Vanilla Frosting

4 T. real butter, melted
1/3 c. honey
½ c. homemade SCD yogurt
2 eggs, beaten
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. allspice
½ tsp. nutmeg
¼ tsp. ground cloves
½ tsp. baking soda
¼ tsp. salt
2-½ c. almond flour (ground almonds)
½ c. walnuts, chopped (optional)
1/3 c. raisins
1 c. grated carrots (opt.)

In a medium bowl, stir together butter, honey, yogurt, and beaten eggs. Stir in all other ingredients. Spread batter into a buttered 8" square cake pan. Bake at 310 degrees for 30 minutes, or until cake tests done. Frost with Creamy Vanilla Frosting and top individual servings with Lemon Curd (in Dessert section).

Creamy Vanilla Frosting

3 c. homemade SCD yogurt
6 Tbs. butter, at room temperature
3 T. honey
1 tsp. vanilla

Spoon yogurt onto several layers of heavy-duty paper towels; spread to 1/2 -inch thickness. Cover with another layer of paper towels; let stand 5 minutes, pressing gently. Add additional towels if they become saturated. Scrape into a bowl using a rubber spatula. Beat in butter, honey and vanilla. Spread on cake and refrigerate. Serve topped with dollops of Lemon Curd (see recipe in Desserts section).