



Sublime Almond Covered Cake

4 Eggs

2 cups Sugar

1 cup Canola Oil

2 cups Grand Pré Milk

3 ½ cups Flour

2 table spoons Baking Powder

1 tea spoon Vanilla

¼ cup Sliced Almonds

- Break the eggs in a large bowl and beat well.
- Add sugar and mix.
- Add oil and blend until no traces of oil on the surface of mixture.
- Add **Grand Pré** milk and mix.
- Add flour and baking powder gradually and blend until smooth consistency.
- Add vanilla and mix.
- Pour mixture into greased cake pan.
- Sprinkle the cake with the sliced almonds.
- Bake for 30-40 minutes at 350.

Let stand to cool and serve!