

Almond Cake

Serves 8 to 10

Ingredients:

1 1/3 cups (10 ounces) sugar

1 1/2 teaspoon baking powder

8 ounces almond paste

3/4 teaspoon salt

3/4 cup + 1/4 cup flour (3 3/4 ounce + 1 1/4 ounce) + a bit for dusting pan

1 teaspoon vanilla extract

1 teaspoon almond extract

1 cup (8 ounces) unsalted butter cubed at room temperature

6 large eggs at room temperature

Whipped cream or ice cream (optional)

1. Preheat oven to 325 °.
2. Grease a 9"- or 10"-springform pan (10" is best) with butter and flour, tapping out any excess. Line the bottom of the pan with a round of parchment paper
3. In a small bowl whisk together 3/4 cup of flour, baking powder and salt and set aside
4. In the bowl of a food processor with the metal chopping blade, grind the sugar, almond paste and 1/4 cup of flour until the almond paste is fine and the mixture resembles sand.
5. Add the cubes of butter and the vanilla and almond extracts to the food processor bowl and process until the batter is smooth and fluffy.
6. Add the eggs to the food processor bowl one at a time, processing a bit before the next addition (you may wish to open the processor and scrape the sides down to make sure the eggs are fully mixed). After you add all the eggs, the mixture may look curdled. If so, it will come back together after the next step.
7. Transfer the contents of the food processor bowl to a large bowl. Add 1/2 the flour mixture and fold into the batter. Add the remaining flour mixture and fold in until fully incorporated. Don't overbeat the batter.
8. Scrape the batter into the cake pan and bake for 65 minutes, or until the top is brown (deep brown is OK) and feels set when you press on the center (or until a toothpick comes out clean).
9. Remove the cake from the oven and run a sharp or serrated knife around the perimeter, loosening the cake from the sides of the pan and let the cake cool completely in the pan on a rack. Once cool, remove the cake from the pan, remove the parchment paper and set on a cake pan.
10. Serve with whipped cream (best) or vanilla ice cream.