

Almond Cake

 Vegetarian

READY IN



50 min.

SERVINGS



8

CALORIES



333 kcal

DESSERT

Ingredients

- ☐ 0.3 cup almond paste cut into half-inch pieces
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup cake flour
- ☐ 1.3 cups confectioners' sugar for dusting plus more
- ☐ 4 egg yolks
- ☐ 2 eggs
- ☐ 0.3 cup cup heavy whipping cream sour
- ☐ 4 ounces butter unsalted softened

- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 0.5 cup cornmeal yellow fine

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ cake form
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 350 degrees F.
- ☐ Butter and flour an 8-inch round cake pan.
- ☐ In a medium bowl, whisk together the cornmeal, cake flour and baking powder. Using a stand mixer with a paddle attachment, beat the butter and almond paste on high speed until smooth, about 3 minutes. Reduce speed to low and add vanilla extract and slowly pour in confectioners' sugar.
- ☐ Mix until light and fluffy, about 3 minutes. Raise speed to high and add the egg yolks and whole eggs, one at a time. Reduce speed to medium and add the sour cream and dry ingredients and mix until just incorporated.
- ☐ Pour the batter into the prepared cake pan and smooth the surface with a spatula.
- ☐ Bake in the lower third of the oven for 35 minutes, or until the cake is golden and pulls away from the sides of the pan.
- ☐ Transfer pan to a wire rack and let cool.
- ☐ Remove from pan and dust with confectioners' sugar.

Nutrition Facts



 **PROTEIN 6.72%**  **FAT 50.69%**  **CARBS 42.59%**

Properties

Glycemic Index:28.44, Glycemic Load:8.12, Inflammation Score:-4, Nutrition Score:6.5204347825569%

Nutrients (% of daily need)

Calories: 333.35kcal (16.67%), Fat: 19g (29.23%), Saturated Fat: 9.52g (59.5%), Carbohydrates: 35.93g (11.98%), Net Carbohydrates: 34.46g (12.53%), Sugar: 21.46g (23.85%), Cholesterol: 172.84mg (57.61%), Sodium: 78.32mg (3.41%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 5.67g (11.33%), Selenium: 12.93µg (18.48%), Phosphorus: 124.95mg (12.5%), Vitamin A: 588.34IU (11.77%), Vitamin E: 1.73mg (11.53%), Manganese: 0.2mg (9.85%), Vitamin B2: 0.16mg (9.52%), Folate: 30.3µg (7.58%), Calcium: 72mg (7.2%), Magnesium: 24.75mg (6.19%), Vitamin D: 0.92µg (6.12%), Vitamin B6: 0.12mg (5.89%), Fiber: 1.46g (5.85%), Vitamin B5: 0.58mg (5.79%), Zinc: 0.87mg (5.78%), Iron: 0.99mg (5.52%), Vitamin B12: 0.31µg (5.21%), Copper: 0.09mg (4.52%), Vitamin B1: 0.06mg (4.29%), Potassium: 100.31mg (2.87%), Vitamin B3: 0.45mg (2.24%), Vitamin K: 1.24µg (1.18%)