



Almond Cake with Raspberry Puree

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



533 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 8 ounce almond paste canned
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 3 large eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 1 tablespoon kirsch liqueur
- ☐ 6 servings powdered sugar
- ☐ 2 cups raspberries fresh

- ☐ 0.8 cup sugar
- ☐ 2 tablespoons sugar
- ☐ 0.5 cup butter unsalted softened

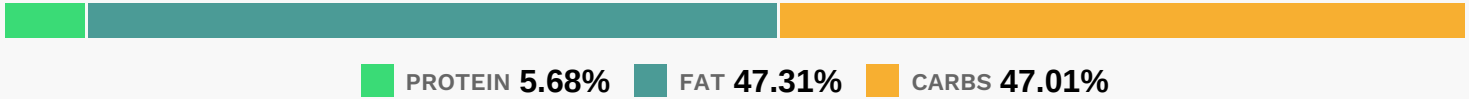
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ sieve
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Heavily grease and lightly flour an 8-inch round cakepan. Set aside.
- ☐ Beat almond paste and butter at medium speed of an electric mixer until creamy; gradually add 3/4 cup sugar, beating well.
- ☐ Add eggs, one at a time, beating after each addition.
- ☐ Combine flour and baking powder; add to butter mixture.
- ☐ Mix at low speed just until blended. Stir in kirsch and almond extract.
- ☐ Pour batter into prepared pan.
- ☐ Bake at 350° for 30 minutes or until a wooden pick inserted in center comes out clean. Cool completely in pan on a wire rack.
- ☐ Invert cake onto a serving platter.
- ☐ Sprinkle with powdered sugar.
- ☐ Place raspberries and 2 tablespoons sugar in container of an electric blender; process until smooth.
- ☐ Place puree in a wire-mesh strainer over a bowl; press with back of a spoon against sides of the strainer. Discard pulp and seeds remaining in strainer.
- ☐ Serve puree with Almond Cake.

Nutrition Facts



Properties

Glycemic Index:58.03, Glycemic Load:23.72, Inflammation Score:-6, Nutrition Score:12.180434745291%

Flavonoids

Cyanidin: 18.31mg, Cyanidin: 18.31mg, Cyanidin: 18.31mg, Cyanidin: 18.31mg Petunidin: 0.12mg, Petunidin: 0.12mg, Petunidin: 0.12mg, Petunidin: 0.12mg Delphinidin: 0.53mg, Delphinidin: 0.53mg, Delphinidin: 0.53mg, Delphinidin: 0.53mg Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Pelargonidin: 0.39mg, Pelargonidin: 0.39mg, Pelargonidin: 0.39mg, Pelargonidin: 0.39mg Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg

Nutrients (% of daily need)

Calories: 533.38kcal (26.67%), Fat: 28.6g (43.99%), Saturated Fat: 11.51g (71.93%), Carbohydrates: 63.93g (21.31%), Net Carbohydrates: 59.37g (21.59%), Sugar: 52.36g (58.17%), Cholesterol: 133.67mg (44.56%), Sodium: 59.64mg (2.59%), Alcohol: 0.89g (100%), Alcohol %: 0.68% (100%), Protein: 7.73g (15.46%), Vitamin E: 6.16mg (41.04%), Manganese: 0.64mg (31.86%), Vitamin B2: 0.33mg (19.14%), Fiber: 4.56g (18.22%), Phosphorus: 172.55mg (17.25%), Selenium: 11.52µg (16.46%), Magnesium: 62.53mg (15.63%), Folate: 57.84µg (14.46%), Vitamin C: 10.52mg (12.75%), Vitamin A: 620.93IU (12.42%), Copper: 0.24mg (11.97%), Calcium: 104.52mg (10.45%), Iron: 1.6mg (8.9%), Zinc: 1.11mg (7.39%), Potassium: 224.77mg (6.42%), Vitamin B1: 0.1mg (6.39%), Vitamin B5: 0.6mg (6.01%), Vitamin B3: 1.11mg (5.56%), Vitamin D: 0.78µg (5.22%), Vitamin K: 4.53µg (4.32%), Vitamin B12: 0.25µg (4.24%), Vitamin B6: 0.08mg (4.05%)