



Almond Cake with Roasted Pineapple and Vanilla Cream

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



486 kcal

DESSERT

Ingredients

- ☐ 0.8 cup all purpose flour
- ☐ 0.3 teaspoon almond extract
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup blanched slivered almonds
- ☐ 8 ounce crème fraîche sour
- ☐ 0.3 cup brown sugar dark packed ()
- ☐ 2 large eggs

- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.5 teaspoon lemon zest grated
- ☐ 4.5 pound pineapple cored peeled quartered
- ☐ 0.3 cup pineapple juice ()
- ☐ 2 tablespoons powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 6 tablespoons butter unsalted room temperature ()
- ☐ 1.3 teaspoons vanilla extract

Equipment

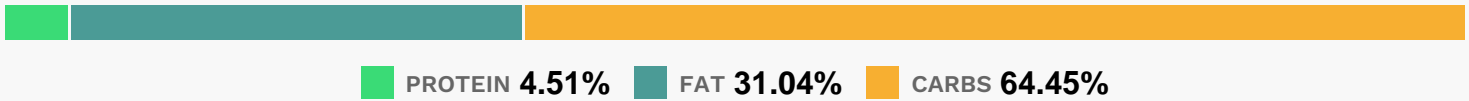
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ loaf pan
- ☐ hand mixer
- ☐ microwave
- ☐ glass baking pan

Directions

- ☐ Preheat oven to 350°F. Butter and flour 9x5x3-inch metal loaf pan. Finely grind almonds with flour, baking soda, and salt in processor. Using electric mixer, beat sugar and butter in large bowl until blended. Beat in eggs, 1 at a time, just to blend. Stir in sour cream, lemon peel, and almond extract. Stir in flour mixture just until blended.
- ☐ Transfer batter to prepared pan; smooth top.
- ☐ Bake cake until tester inserted into center comes out clean, about 38 minutes. Cool on rack 15 minutes; turn out cake. (Can be made 1 day ahead. Cool completely. Wrap in plastic and store at room temperature. Rewarm unwrapped cake slightly in microwave.)

- ☐ Whisk all ingredients in small bowl to blend. (Can be made 1 day ahead. Cover and chill.)
- ☐ Preheat oven to 375°F.
- ☐ Place pineapple in 13x9x2-inch glass baking dish.
- ☐ Whisk brown sugar, 1/3 cup pineapple juice, cloves, and cinnamon in small bowl to blend.
- ☐ Pour juice mixture over pineapple. Roast until pineapple is tender and juices brown, turning and basting pineapple with juices every 20 minutes and adding more pineapple juice by tablespoonfuls as needed to prevent burning, about 1 hour 15 minutes. (Can be made 3 hours ahead.
- ☐ Let stand at room temperature. Rewarm in 375°F oven for 10 minutes before continuing.)
- ☐ Cut warm pineapple crosswise into 1/3-inch-thick slices.
- ☐ Cut warm cake into 8 pieces.
- ☐ Place 1 slice of cake on each of 8 plates. Spoon pineapple and juices atop cake, top with vanilla cream, and serve.

Nutrition Facts



Properties

Glycemic Index:31.84, Glycemic Load:42.01, Inflammation Score:-7, Nutrition Score:18.789130449295%

Flavonoids

Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 486.05kcal (24.3%), Fat: 17.5g (26.92%), Saturated Fat: 8.83g (55.16%), Carbohydrates: 81.77g (27.26%), Net Carbohydrates: 77.46g (28.17%), Sugar: 63.22g (70.25%), Cholesterol: 85.8mg (28.6%), Sodium: 175.5mg (7.63%), Alcohol: 0.26g (100%), Alcohol %: 0.09% (100%), Protein: 5.72g (11.44%), Vitamin C: 123.36mg (149.53%), Manganese: 2.62mg (131.05%), Vitamin B1: 0.32mg (21.14%), Folate: 78.81µg (19.7%), Copper: 0.36mg (18.11%), Fiber: 4.31g (17.24%), Vitamin B6: 0.34mg (17.12%), Vitamin B2: 0.28mg (16.47%), Selenium: 9.62µg (13.74%), Vitamin A: 655.57IU (13.11%), Magnesium: 49.1mg (12.28%), Potassium: 395.84mg (11.31%), Vitamin B3: 2.16mg (10.81%), Phosphorus: 99.44mg (9.94%), Iron: 1.76mg (9.77%), Vitamin B5: 0.92mg (9.23%), Calcium: 91.52mg (9.15%), Vitamin E: 1.35mg (9.01%), Zinc: 0.77mg (5.15%), Vitamin B12: 0.19µg (3.14%), Vitamin K: 3.16µg (3.01%), Vitamin D: 0.41µg (2.72%)