



Almond Cakes with Chocolate Passion-Fruit Sauce

READY IN



45 min.

SERVINGS



6

CALORIES



535 kcal

DESSERT

Ingredients

- 4 ounces almond paste (not marzipan)
- 0.8 teaspoon double-acting baking powder
- 5 ounces bittersweet chocolate finely chopped
- 3 large eggs room temperature
- 0.5 cup flour all-purpose
- 0.3 cup heavy whipping cream
- 0.3 teaspoon kosher salt
- 0.3 cup passion fruit juice such as loóza passion fruit nectar

- 0.5 cup sugar
- 8 tablespoons butter unsalted room temperature (1 stick)
- 0.5 teaspoon vanilla extract pure

Equipment

- food processor
- bowl
- baking sheet
- sauce pan
- oven
- knife
- whisk
- plastic wrap
- ramekin
- stand mixer
- baking spatula

Directions

- Preheat oven to 350°F. Butter and flour ramekins.
- In food processor, process almond paste and sugar until mixture resembles fine sand, 10 to 15 seconds.
- Transfer to bowl of stand mixer fitted with paddle attachment, then add butter and beat until light and fluffy, about 2 minutes.
- Add eggs, 1 at a time, beating well after each addition and scraping down bowl as necessary, about 1 minute.
- Add vanilla and beat until incorporated, about 30 seconds.
- In small bowl, whisk together flour, baking powder, and salt. Sift over almond paste mixture, then mix until incorporated, about 30 seconds.
- Divide batter among prepared ramekins, smoothing tops.

- Transfer to baking sheet and bake until cakes are golden brown and springy to touch, about 30 minutes.
- Transfer to rack to cool while making sauce. (Cakes can be baked ahead, removed from ramekins, and frozen, wrapped tightly in plastic wrap, up to 1 week. Allow 4 hours for cakes to thaw at room temperature. To rewarm, place on parchment-paper-lined baking sheet and bake at 350°F for 10 minutes.)
- Transfer chopped chocolate to small bowl.
- In small saucepan over moderate heat, stir together cream and passion fruit juice. Bring to boil, then pour over chocolate and let stand 30 seconds. Using heat-proof silicone spatula, stir until smooth, about 30 seconds. Cover with plastic wrap and keep warm.
- Pour about 2 tablespoons sauce into center of each plate.
- Run small, thin knife around inner edge of 1 ramekin, then invert onto palm of hand and, using other palm, smack bottom of ramekin to release cake.
- Transfer cake to rack and sift confectioners' sugar over, then transfer to prepared plate. Unmold remaining cakes in same manner.
- Serve immediately.

Nutrition Facts

PROTEIN 5.78% **FAT 58.87%** **CARBS 35.35%**

Properties

Glycemic Index:39.52, Glycemic Load:17.51, Inflammation Score:-6, Nutrition Score:11.924782587134%

Nutrients (% of daily need)

Calories: 535.21kcal (26.76%), Fat: 35.54g (54.68%), Saturated Fat: 18.37g (114.82%), Carbohydrates: 48.02g (16.01%), Net Carbohydrates: 44.92g (16.33%), Sugar: 33.99g (37.77%), Cholesterol: 145.76mg (48.59%), Sodium: 195.21mg (8.49%), Alcohol: 0.1g (100%), Alcohol %: 0.11% (100%), Caffeine: 20.32mg (6.77%), Protein: 7.85g (15.71%), Manganese: 0.56mg (27.77%), Vitamin E: 3.48mg (23.23%), Copper: 0.42mg (21.24%), Selenium: 14.58µg (20.83%), Phosphorus: 193.48mg (19.35%), Magnesium: 74.44mg (18.61%), Vitamin B2: 0.3mg (17.5%), Vitamin A: 832.86IU (16.66%), Iron: 2.82mg (15.66%), Fiber: 3.1g (12.4%), Folate: 46.29µg (11.57%), Calcium: 103.8mg (10.38%), Zinc: 1.35mg (9%), Potassium: 282.4mg (8.07%), Vitamin B1: 0.12mg (7.85%), Vitamin B3: 1.27mg (6.33%), Vitamin D: 0.94µg (6.26%), Vitamin B5: 0.57mg (5.67%), Vitamin B12: 0.31µg (5.21%), Vitamin C: 3.15mg (3.81%), Vitamin B6: 0.07mg (3.56%), Vitamin K: 3.47µg (3.31%)