



Amaretto Olive Oil Cake

 Dairy Free

READY IN



300 min.

SERVINGS



10

CALORIES



260 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons amaretto
- ☐ 4.5 ounces blanched slivered almonds
- ☐ 4 large egg whites at room temperature
- ☐ 5 large egg yolks
- ☐ 0.3 cup matzoh cake meal (see Cooks' notes)
- ☐ 0.5 cup olive oil extra-virgin plus more for pan
- ☐ 0.3 cup potato flour (see Cooks' notes)
- ☐ 10 servings raspberries fresh for serving

- ☐ 0.3 teaspoon salt plus more for beating whites
- ☐ 0.8 cup sugar divided

Equipment

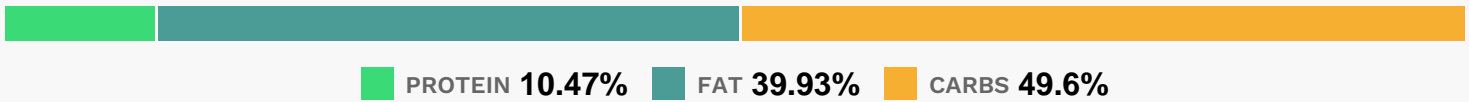
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Heat oven to 325°F with rack in middle. Grease pan with some oil, then line bottom with a round of parchment.
- ☐ Toast almonds in a rimmed baking sheet until fragrantly toasty and a shade darker, 10 to 12 minutes. Cool completely.
- ☐ Combine toasted almonds, matzoh meal, potato starch, 1/4 cup sugar, and salt in a food processor. Pulse until almonds are very finely ground.
- ☐ Whisk together egg yolks, olive oil, Amaretto, and half of almond mixture in a large bowl until combined (mixture will be slightly grainy from almonds).
- ☐ Beat whites with a pinch of salt in another bowl with an electric mixer at medium speed until they just hold soft peaks. Increase speed to medium high and add 1/2 cup sugar in a slow steady stream, beating, and continue to beat meringue until it holds stiff glossy peaks.
- ☐ Fold one third of meringue into yolk mixture to lighten, then fold in remaining meringue gently but thoroughly.

- ☐ Sprinkle remaining almond mixture evenly over the batter and fold in gently but thoroughly.
- ☐ Pour batter into prepared pan, and smooth the top.
- ☐ Sprinkle the top evenly with remaining 2 tablespoons sugar.
- ☐ Bake until cake is golden, the top has formed a crust, and a tester comes out clean, 40 to 45 minutes.
- ☐ Transfer pan to a wire rack and run a sharp knife along edge of pan. Cool cake in pan 30 minutes.
- ☐ If using a springform pan, remove sides of springform. Then, whether you are using the springform or a round cake pan, invert cake onto the rack.
- ☐ Remove bottom (if using springform) and parchment. Set another cooling rack over bottom of cake, then reinvert cake onto second rack, and cool completely.
- ☐ Serve cake in wedges with berries on the side.
- ☐ •You can easily make your own matzoh cake meal by finely grinding regular matzoh meal in a clean, electric coffee/spice grinder. •Potato starch is available at most supermarkets or online through purveyors such as Bob's Red Mill. •Cake can be made 1 day ahead, kept loosely wrapped in foil at room temperature and any leftovers will keep, well wrapped, for up to 3 days.

Nutrition Facts



Properties

Glycemic Index:9.61, Glycemic Load:11.31, Inflammation Score:-4, Nutrition Score:10.292608758678%

Flavonoids

Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg Petunidin: 0.19mg, Petunidin: 0.19mg, Petunidin: 0.19mg Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg Pelargonidin: 0.59mg, Pelargonidin: 0.59mg, Pelargonidin: 0.59mg, Pelargonidin: 0.59mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 0.79mg, Catechin: 0.79mg, Catechin: 0.79mg, Catechin: 0.79mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 2.11mg, Epicatechin: 2.11mg, Epicatechin: 2.11mg, Epicatechin: 2.11mg Epigallocatechin 3–gallate: 0.32mg, Epigallocatechin 3–gallate: 0.32mg, Epigallocatechin 3–gallate: 0.32mg, Epigallocatechin 3–gallate: 0.32mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg

Nutrients (% of daily need)

Calories: 259.51kcal (12.98%), Fat: 11.65g (17.92%), Saturated Fat: 1.64g (10.26%), Carbohydrates: 32.57g (10.86%), Net Carbohydrates: 27.06g (9.84%), Sugar: 19.95g (22.17%), Cholesterol: 91.8mg (30.6%), Sodium: 89.91mg (3.91%), Alcohol: 1.17g (100%), Alcohol %: 1.12% (100%), Protein: 6.87g (13.74%), Manganese: 0.68mg (33.95%), Vitamin E: 4.09mg (27.3%), Fiber: 5.5g (22.02%), Vitamin C: 15.87mg (19.24%), Vitamin B2: 0.23mg (13.64%), Selenium: 9.37µg (13.38%), Magnesium: 52.88mg (13.22%), Phosphorus: 124mg (12.4%), Copper: 0.21mg (10.37%), Folate: 33.38µg (8.35%), Potassium: 251.1mg (7.17%), Iron: 1.26mg (7.02%), Calcium: 60.3mg (6.03%), Zinc: 0.88mg (5.86%), Vitamin K: 6.05µg (5.76%), Vitamin B6: 0.11mg (5.64%), Vitamin B3: 1.1mg (5.52%), Vitamin B5: 0.55mg (5.51%), Vitamin B1: 0.08mg (5.46%), Vitamin D: 0.46µg (3.06%), Vitamin B12: 0.18µg (2.96%), Vitamin A: 143.26IU (2.87%)