



WHATSheATE



## Cakespy: An Educaketion

READY IN



45 min.

SERVINGS



8

CALORIES



632 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 11 ounces almond paste to cover
- ☐ 1 ounce amaretto
- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup butter
- ☐ 2 eggs
- ☐ 0.3 cup milk
- ☐ 0.3 cup jam
- ☐ 8 servings food coloring red
- ☐ 0.8 cups sugar

- ☐ 1 teaspoon vanilla
- ☐ 0.3 cup vanilla frosting
- ☐ 1.5 cups flour white

## Equipment

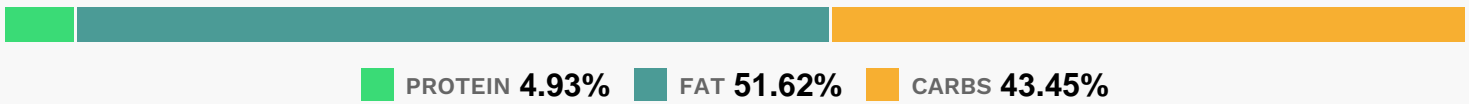
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ cake form

## Directions

- ☐ Pre-heat oven to 350 degrees.
- ☐ Line a shallow square cake tin (9x9 inches works well) with parchment paper.
- ☐ Cream the butter, vanilla and sugar until light and fluffy.
- ☐ Add the eggs one at a time, beating well after each addition.
- ☐ Sift the flour, baking powder and fold into the creamed mixture.
- ☐ Add sufficient milk to give the dough a soft consistency, kind of like that of a drop cookie.
- ☐ Separate the dough into two equal parts. In a bowl, mix half of the dough with 1 ounce amaretto. If you don't like amaretto, this step is optional.
- ☐ Place the dough into one half of your prepared cake pan. It should be stiff enough that it won't drip into the other half.
- ☐ Add a strip of parchment paper to the middle of the pan, along the edge of where your white-colored dough ends at the halfway point. This will help keep the dough colors divided while you bake.
- ☐ Add a few drops of red food coloring to the remaining mixture to turn it a pink color, then spoon this into the other half of the prepared pan.
- ☐ Bake for 30–35 minutes or until the cake has risen and is lightly brown on the edges and has a dull finish on top.

- ☐ Turn out on a wire rack and let cool fully.
- ☐ Trim the edges of the cake so that both pieces are of uniform size; then cut each half in two so that you have four equally sized strips.
- ☐ Gently heat the apricot jam in a small pan and stick the stripes of cake together, one plain piece next to one colored one, and then vice versa to make a checkerboard effect.
- ☐ Brush the top of the assembled cake with apricot jam.
- ☐ Roll out the almond paste into a rectangle the length of the cake and wide enough to cover both sides.
- ☐ Invert the cake on to the almond paste, then brush the remaining three sides with apricot jam. If you want an extra dose of decadence, I found that adding a thin layer of buttercream frosting in addition to the apricot jam was quite a nice addition.
- ☐ Press the almond paste neatly around the cake; serve in slices.

## Nutrition Facts



## Properties

Glycemic Index:52.89, Glycemic Load:32.45, Inflammation Score:-6, Nutrition Score:12.144782672758%

## Nutrients (% of daily need)

Calories: 631.73kcal (31.59%), Fat: 36.55g (56.23%), Saturated Fat: 16.35g (102.17%), Carbohydrates: 69.24g (23.08%), Net Carbohydrates: 66.62g (24.23%), Sugar: 44.13g (49.03%), Cholesterol: 102.84mg (34.28%), Sodium: 327.86mg (14.25%), Alcohol: 1.09g (100%), Alcohol %: 0.91% (100%), Protein: 7.85g (15.7%), Vitamin E: 6.17mg (41.17%), Manganese: 0.5mg (25.19%), Vitamin B2: 0.38mg (22.44%), Folate: 79.1µg (19.78%), Selenium: 13.73µg (19.62%), Phosphorus: 187.62mg (18.76%), Vitamin A: 780.84IU (15.62%), Calcium: 154.29mg (15.43%), Vitamin B1: 0.23mg (15.24%), Magnesium: 59.57mg (14.89%), Iron: 2.1mg (11.64%), Copper: 0.23mg (11.63%), Fiber: 2.62g (10.49%), Vitamin B3: 1.99mg (9.96%), Zinc: 0.95mg (6.36%), Potassium: 193.87mg (5.54%), Vitamin B5: 0.38mg (3.81%), Vitamin B12: 0.19µg (3.12%), Vitamin K: 3.03µg (2.89%), Vitamin B6: 0.05mg (2.54%), Vitamin D: 0.3µg (2.03%), Vitamin C: 0.97mg (1.18%)