



## Lemon-Almond Cake with Lemon Curd Filling

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



288 kcal

DESSERT

### Ingredients

- 0.3 cup blanched almonds and
- 4 large egg whites
- 4 large egg yolk
- 1 cup lemon curd
- 1 teaspoon juice of lemon fresh
- 0.5 teaspoon lemon zest grated
- 0.3 cup matzo meal
- 2 teaspoons matzo meal

- 2 cups raspberries fresh
- 0.3 teaspoon salt
- 1 cup sugar
- 1.5 teaspoons water

## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- blender
- springform pan
- serrated knife

## Directions

- Preheat oven to 350
- Coat a 9-inch springform pan with cooking spray. Dust pan with 2 teaspoons matzo cake meal.
- Place the egg yolks in a large bowl, and beat with a mixer at high speed for 2 minutes. Gradually add 1 cup sugar, beating until thick and pale (about 1 minute).
- Add 1/4 cup matzo cake meal, 1 1/2 teaspoons water, 1/2 teaspoon grated lemon rind, fresh lemon juice, and 1/4 teaspoon salt; beat just until blended. Fold in the almonds.
- Place egg whites in a large bowl. Using clean, dry beaters, beat egg whites with a mixer at high speed until stiff peaks form. Gently stir one-fourth of egg whites into egg yolk mixture; gently fold in remaining egg whites. Spoon batter into prepared pan.
- Bake at 350 for 35 minutes or until golden brown and set. Cool for 10 minutes in pan on a wire rack. Run a knife around edge of cake.
- Remove cake from pan. Cool completely on a wire rack. (Cake will sink in center as it cools.)
- Spread 1 cup Lemon Curd in center of cake, and top with raspberries.

Cut cake into wedges using a serrated knife.

Serve immediately.

## Nutrition Facts

 PROTEIN **7.69%**  FAT **22.32%**  CARBS **69.99%**

### Properties

Glycemic Index:12.01, Glycemic Load:17.87, Inflammation Score:-2, Nutrition Score:5.7026087615801%

### Flavonoids

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### Nutrients (% of daily need)

Calories: 287.83kcal (14.39%), Fat: 7.29g (11.21%), Saturated Fat: 2.65g (16.57%), Carbohydrates: 51.42g (17.14%), Net Carbohydrates: 48.84g (17.76%), Sugar: 43.61g (48.45%), Cholesterol: 91.8mg (30.6%), Sodium: 190.24mg (8.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.65g (11.29%), Manganese: 0.32mg (15.84%), Selenium: 10.47µg (14.95%), Vitamin B2: 0.18mg (10.46%), Fiber: 2.58g (10.31%), Vitamin C: 8.26mg (10.02%), Vitamin E: 1.41mg (9.42%), Phosphorus: 68.17mg (6.82%), Folate: 22.38µg (5.59%), Magnesium: 20.78mg (5.19%), Iron: 0.77mg (4.29%), Vitamin B5: 0.42mg (4.23%), Copper: 0.08mg (4.15%), Vitamin B1: 0.05mg (3.64%), Potassium: 114.84mg (3.28%), Zinc: 0.48mg (3.23%), Vitamin D: 0.46µg (3.06%), Vitamin B12: 0.18µg (3.01%), Calcium: 30.1mg (3.01%), Vitamin B6: 0.06mg (2.93%), Vitamin B3: 0.55mg (2.77%), Vitamin A: 132.84IU (2.66%), Vitamin K: 2.42µg (2.3%)