



WHATSheATE

Peach Almond Cake

 Popular

READY IN



45 min.

SERVINGS



10

CALORIES



334 kcal

DESSERT

Ingredients

- ☐ 115 g almond paste
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 140 g cake flour
- ☐ 2 tablespoons confectioners' sugar for dusting plus more
- ☐ 57 g crème fraîche
- ☐ 3 large eggs room temperature
- ☐ 115 g heavy cream
- ☐ 2 medium peaches ripe

- ☐ 0.3 teaspoon salt
- ☐ 150 g sugar
- ☐ 113 g butter unsalted cut into 1-in pieces room temperature
- ☐ 1 teaspoon vanilla extract

Equipment

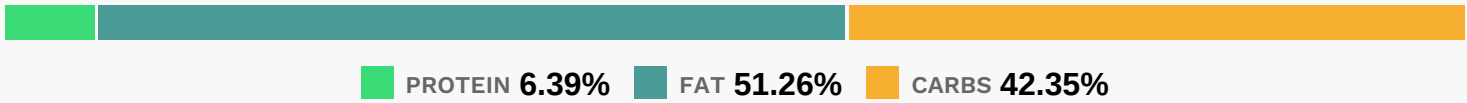
- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ toothpicks
- ☐ cake form
- ☐ stand mixer

Directions

- ☐ For the cake:Preheat oven to 350 degrees F. Butter an 8 inch round cake pan (at least 2 inches high, I prefer 3 inches high).
- ☐ Combine almond paste and sugar in a food processor and process until soft and well combined.
- ☐ Add butter and process until fully combined.
- ☐ Add eggs and process until combined.
- ☐ Add flour, baking powder, and salt and process until fully combined. The batter should be smooth and thick.
- ☐ Pour batter into prepared pan and bake for 40–45 minutes, until a toothpick inserted comes out clean.
- ☐ Let cool on wire rack for about 5 minutes, then unmold and let finish cooling.For the topping:Sift confectioners' sugar over the cake.
- ☐ Combine cream, crème fraîche, and confectioners' sugar in a stand mixer with the whisk attachment. Whip to soft peaks.

Spread over the cooled cake.Wash and slice the peaches. Arrange slices over the top of the cake and serve any leftover slices with the cake.

Nutrition Facts



Properties

Glycemic Index:26.93, Glycemic Load:18.16, Inflammation Score:-5, Nutrition Score:6.2113043069839%

Flavonoids

Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

Nutrients (% of daily need)

Calories: 333.95kcal (16.7%), Fat: 19.4g (29.84%), Saturated Fat: 9.84g (61.48%), Carbohydrates: 36.06g (12.02%), Net Carbohydrates: 34.72g (12.62%), Sugar: 23.9g (26.56%), Cholesterol: 96.45mg (32.15%), Sodium: 122.79mg (5.34%), Alcohol: 0.14g (100%), Alcohol %: 0.15% (100%), Protein: 5.44g (10.87%), Selenium: 12.05µg (17.21%), Vitamin E: 2.37mg (15.83%), Vitamin A: 666.03IU (13.32%), Manganese: 0.23mg (11.74%), Vitamin B2: 0.17mg (10.14%), Phosphorus: 99.86mg (9.99%), Calcium: 65.41mg (6.54%), Magnesium: 24.38mg (6.1%), Copper: 0.12mg (5.88%), Folate: 23.01µg (5.75%), Fiber: 1.34g (5.35%), Vitamin D: 0.65µg (4.36%), Vitamin B5: 0.41mg (4.11%), Iron: 0.73mg (4.08%), Zinc: 0.61mg (4.07%), Potassium: 129.17mg (3.69%), Vitamin B12: 0.18µg (3.05%), Vitamin B3: 0.58mg (2.88%), Vitamin B1: 0.04mg (2.53%), Vitamin B6: 0.05mg (2.46%), Vitamin K: 2.23µg (2.13%), Vitamin C: 1.36mg (1.65%)