

TRADITIONAL ALMOND CAKE



Ingredients:

1 ¼ C granulated sugar
1 egg
1 ½ tsp pure almond extract
2/3 C heavy cream
1 ¼ C cake flour
½ tsp baking powder
½ tsp salt
4 oz. sweet butter - melted
sliced almonds

Bake at: 350F 40 - 45 Minutes

Method of preparation:

Beat together sugar, egg, extract and heavy cream.
Sift together flour, baking powder and salt and add to mixture.
Fold in melted butter and blend until smooth.

Prepare the pan by wiping lightly with oil or butter.
Place sliced almonds in bottom of prepared pan and pour in batter.
Bake until done. Toothpick inserted in the middle should come out clean
and cake should be brown around the edges.

Pan used: the Classic Half Round or the LaForme Half Round
available at ingebretsens.com