



ALMOND TEA CAKE

Makes 12 servings.

This pareve tea cake has a touch of almond flavor, light texture and is easy to make. It keeps fresh for quite a few days. Leftovers can be toasted. If you like to make it more special you can serve it with a fruit sorbet and seasonal fruits.

INGREDIENTS

- 2 tablespoons unsalted margarine at room temperature, cut into small pieces plus $\frac{1}{2}$ tablespoon for greasing the pan.
- $\frac{1}{4}$ cup unbleached all purpose flour, plus 1 tablespoon for dusting the pan.
- $\frac{3}{4}$ cup almond meal flour, 2 ounces (See Note)
- 4 whole large eggs, at room temperature
- 3 large egg yolks, at room temperature
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- 1 teaspoon almond extract
- $\frac{3}{4}$ cup blanched sliced almonds, 2 ounces

PREPARATION

1. Preheat oven to 350F.
2. Grease a 9 x 2/12 inch spring form pan with margarine and dust it with flour. Invert the pan and tap to shake off the excess flour.
3. In a small dish combine flour and almond meal flour.

4. Place all the eggs in the bowl of an electric stand mixer. Using a balloon whisk attachment, beat the eggs, at medium speed, adding the sugar gradually for 4 minutes.
5. With the motor running, add the margarine, the baking powder and almond extract.
6. With a rubber spatula, fold slowly the flours. There should be no traces of flour visible.
7. Pour the batter into the pan, sprinkle the almonds evenly on top and bake 20 minutes or until the cake is lightly golden and springy to the touch.
8. Cool on a wire rack.
9. Run a metal spatula around the sides of the pan and remove the rim. Release the bottom and slide onto a platter.

NOTE:

I use Bob's Red Mill ground almond meal flour. Almond meal flour is readily available in health food stores and many supermarkets. If you prefer to make your own, it is simply blanched almonds ground to a flour consistency.