



FLOURLESS ALMOND CAKE

Makes 12 servings.

This easy to make cake with a touch of farmer cheese is a delicious and very light dessert that is also gluten free. It's easy to prepare since there are few ingredients and you can even find the almonds already ground.

INGREDIENTS

- ¼ pound farmer cheese
- 8 tablespoons unsalted butter, at room temperature, cut into small pieces, plus 1/2 tablespoon for greasing the wax paper
- ½ cup sugar
- 4 large eggs
- Grated zest of 1 lemon
- 2 ½ cups almond meal flour or 2 ½ cups finely ground blanched almonds (10 ounces whole, See Note)

PREPARATION

1. Preheat oven to 350F.
2. Line a 9 by 1 ½ inch baking pan with a removable bottom with wax paper and grease the paper.
3. Strain the farmer cheese through a ricer.
4. Place the butter in the bowl of an electric stand mixer. Using the balloon whisk attachment beat the butter at medium speed adding the sugar gradually until pale, about 5 minutes. Add 1 egg yolk at a time and continue beating until combined. With a rubber spatula add the farmer cheese, the lemon zest and the almonds. Combine well.

5. Beat the egg whites also in a mixer, at high speed until stiff soft peaks form.
6. With a large rubber spatula, fold half of the whites into the batter. Reverse the process, pouring the batter over the egg whites. Gradually fold the mixtures together, making a motion like a figure 8 until all the whites have disappeared. Spoon the batter into the prepared pan and smooth the top.
7. Bake for 40 minutes. The top will be light brown. Cool the cake on a wire rack. Invert, the cake, remove the wax paper and invert again.

NOTE

I use Bob's ground almond meal flour. Almond meal flour is found in health food stores. It is simply blanched almonds ground to a flour consistency.

You can also grind the blanched almonds, in batches, in a food processor fitted with a steel blade.