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by The Bakealogue

Almond Cake



Ingredients

All Purpose Flour: 1 cup
Almond Powder: 1/2 cup
Ricotta Cheese: 1/2 cup
Baking Powder: 1 1/2 tsp
Caster Sugar: 10 tbsp
Unsalted Butter: 6tbsp
Golden Syrup: 2 tbsp
Vanilla Essence: 1 tbsp
Eggs: 3
For the topping:
Blanched Almonds: to cover the entire cake tin base
Unsalted Butter: 2 tbsp

Preparation

1. Preheat your oven to 180 degrees and make sure all your ingredients are at room temperature.
2. Grease your cake tin using 2 tbsp of unsalted butter. Sprinkle the blanched almonds over the butter making sure it covers the entire base of the cake tin. Set aside.
3. In a bowl, mix together the dry ingredients i.e. all purpose flour, baking powder, and almond powder.
4. In another bowl, beat together the caster sugar and unsalted butter until it forms a creamy mixture.
5. Add the eggs one by one, followed by the golden syrup. Beat again until all ingredients are well-combined.
6. Add the dry ingredients to the wet mixture and fold the batter with the help of a spatula.
7. Once the dry ingredients have incorporated well into the mixture, add the ricotta cheese and fold the batter again until well-combined.
8. Pour the batter over the blanched almonds in your cake tin.
9. Bake at 180 degrees until a skewer inserted in the centre of the cake comes out clean.
10. Allow the cake to cool completely on a wire rack.
11. Once the cake has cooled, turn the tin upside down and gently remove the base of the tin.

Cooks Note

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