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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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