

DIVINE ALMOND CAKE //

UPDATED WITH VARIATION

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www.afterschoolbakery.com

Adapted minimally from Rose Levy Beranbaum's *The Cake Bible*, this delightful cake is buttery and light with a soft almond flavor. It's not too sweet—good for breakfast or dessert—with a light dusting of powdered sugar, a dollop of whipped cream, or a drizzle of jam. When I tasted this cake's batter, I almost didn't want to bake it. It's that good. This definitely one of my new favorite recipes. I served this cake with homemade strawberry jam.

Ingredients:

- 2 eggs
- 2/3 cup (160g) whole milk Greek yogurt, set 2 tablespoons of the 2/3 cup aside as they will be used separately
- 1 tsp pure almond extract
- 1/4 tsp pure vanilla extract
- 1–2/3 cups (166g) cake flour
- 1/3 cup (35g) almond flour/meal (such as Bob's brand)
- 1 cup (200g) granulated sugar
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 1–1/2 sticks/12 tbsps (170g) unsalted butter softened to room temperature

Method:

- 1 Grease a 9" springform pan, line the bottom with parchment paper, grease again, and dust with flour. Preheat the oven to 350° F.
- 2 Whisk together the eggs with 2 tablespoons of the yogurt, the almond extract, and the vanilla extract.
- 3 In the bowl of a stand mixer fitted with the paddle attachment or a large bowl with electric hand beaters, mix thoroughly on low the cake flour, almond flour, sugar, baking powder, baking soda, and salt to combine and aerate.
- 4 Add the butter and remaining yogurt, and mix in on low until they incorporate. Then, increase to medium–high and beat for 2 minutes until the batter lightens in color.
- 5 Beat in the egg mixture in 3 additions, beating well after each addition, and scraping down the bowl as necessary.
- 6 Pour the batter into your prepared pan with the help of a rubber spatula and smooth the top.
- 7 Bake 35-40 minutes until the cake starts to pull away from the sides of the pan and springs back when lightly pressed.

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- 8 Cool in the pan 10 minutes, run a knife around the edges of the pan, and cool to just warm on a wire wrack before serving with a light dusting of powdered sugar, a dollop of whipped cream, jam, or fresh fruit.
- 9 Store covered at room temperature for a day or two, in the refrigerator for a few days, or in the freezer for a couple months.

WHITE CHOCOLATE - TANGERINE VARIATION

Extra Ingredients:

- 1/4 tsp lemon or orange extract
- 2 tangerines
- 1 cup good quality white chocolate chips
- 2 cups powdered sugar

Method:

Add the lemon extract to step 2. Grate the rind of both tangerines, and add the zest with the ingredients in step 3. Add the chocolate chips after step 5. After the cake cools, squeeze the juice of one tangerine. Add the juice by the teaspoon to the powdered sugar, whisking with a fork until a pourable but thick viscosity is achieved. Pour over the cooled cake.