

Description



A delicious cake with the rich taste of citrus and almonds, and lovely light texture.

Ingredients:

- 1 1/2 C. plus 1/3 C. blanched sliced almonds, toasted
- 3/4 C. all-purpose flour
- 3/4 t. salt
- 1/4 t. baking powder
- 1/8 t. baking soda
- 4 large eggs
- 1 1/4 C. plus 2 T. sugar
- 1 T. plus 1/2 t. grated lemon zest (about 2 lemons)
- 3/4 t. almond extract
- 5 T. unsalted butter, melted
- 1/3 C. The Olive Tap's [Sorrento Lemon Fused Olive Oil](#)

Directions:

1. Preheat oven to 300 degrees. Grease a 9" round cake pan and line with parchment paper. In a food processor or

blender, pulse 1 1/2 C. almonds, flour, salt, baking powder, and baking soda until almonds are finely ground, about 5 to 10 pulses. Transfer almond mixture to a bowl.

2. In the empty food processor or blender, process eggs, 1 1/4 C. sugar, 1 T. lemon zest, and almond extract until very pale yellow, about 2 minutes. With processor running, add melted butter and Sorrento Lemon Olive Oil in a steady stream until incorporated. Add almond mixture and pulse to combine, 4 to 5 pulses. Transfer batter to prepared pan.
3. Using your fingers, combine remaining 2 T. sugar and remaining 1/2 t. lemon zest in a small bowl until fragrant, 5 to 10 seconds. Sprinkle top of cake evenly with remaining 1/3 C. almonds and then the sugar-zest mixture.
4. Bake 55 to 60 minutes until center of cake bounces back when gently pressed and toothpick inserted in center comes out clean (rotate pan after 40 minutes). Let cake cool in pan on wire rack for 15 minutes. Run paring knife around sides of pan. Invert cake onto greased wire rack, discard parchment, and re-invert cake onto second wire rack. Let cake cool about 2 hours. Cut into wedges and serve. Store cake in plastic wrap at room temperature for up to 3 days.

An Olive Tap recipe adaptation from Cooks Illustrated

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/lemon-almond-cake/>

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