

# Almond Cake

## Ingredients:

1 cup (225 g) **Sour Cream**, room temp  
1 tsp **Baking Soda**  
2 cups (220 g) **All Purpose Flour**, sifted  
 $\frac{1}{2}$  tsp **Kosher Salt**, Diamond crystal brand preferred. If you choose to use Morton's kosher salt, use a slightly heaping  $\frac{1}{4}$  tsp  
1 cup (225 g) **Unsalted Butter**, this equates to 2 full sticks  
1  $\frac{1}{2}$  cups (300 g) **Sugar**  
7 ounces (200 g) **Almond Paste**, see attached recipe  
4 LARGE **Egg Yolks**, weight ends up being 56 g  
1 tsp (3 g) **Almond Extract**  
**Confectioner's Sugar**, for dusting

## Metrics:

**Yield:** 1 cake

- Add egg yolks, one at a time, pulsing after each until fully incorporated.
- Add sour cream mixture.
- Add almond extract.
- Pulse to combine.

## 5. Mixing

- With rubber spatula, scrape batter into large bowl.
- FOLD in flour mixture just until batter is smooth and no streaks of flour remain.
- Scrape batter into pan, and smooth top.

## 6. Baking

- Set pan on rimmed bake sheet ie a cookie sheet/ jelly roll pan. You do this in case the springform leaks... this way you won't have to clean the floor of your oven.
- Bake until cake shrinks from the sides of the pan and the top is golden, springing back lightly when pressed.

## Directions:

### 1. Prep

- Heat oven to 350 F. If you own one, put thermometer in oven.
- Butter a 9-inch springform pan
- Line bottom of pan with a circle of parchment paper.
- Butter the parchment paper circle.

### 2. Sour Cream Mixture

- Stir together sour cream and baking soda. Make sure to use a large enough bowl to allow sour cream to expand.

### 3. Flour Mixture

- If you care to take the step, sift flour. I have done it both ways, and I don't see much of a difference.
- Whisk together flour and salt in bowl.

### 4. Food Processor Mixture

- In a food processor, cream the butter and sugar together until pale and fluffy. ~ 3-5 minutes.
- Pull pieces off ball of almond paste and add a few pieces at a time, pulsing until mixture is smooth.

# Almond Cake

## Directions:

- Can take anywhere from 50-60 minutes. However, in Chicago, with my oven temp verified with the thermometer, it

takes me 48 minutes.

- Let cake cool completely IN THE PAN on a rack.

## 7. Serving & Storing

- When ready to serve, remove sides of pan. Peel parchment off bottom. Sift confectioner's sugar over top.
- Store airtight in a container.
- Can be put in fridge, or left out on counter.
- Will last 2 weeks and will only get better with age.