

Almond cake

Ingredients

For the pie dough (round pan- diameter of 24 cm):

- 2.5 cups white flour
- 100 grams of icing sugar
- Pinch of salt
- 200 grams of cold butter cut into cubes
- 1 large egg
- 1/4 cup cold water

For the almond cake:

- 200 g finely ground almonds
- 1 cup unsweetened coconut flakes
- 1 cup of sugar
- 4 eggs
- 1/2 cup canola oil
- 2 teaspoons orange zest
- 1/4 cup orange juice
- 1 teaspoon vanilla extract
- A pinch of salt

For the almond cream

- 50 grams of soft butter
- 50 grams of white sugar
- 1 egg
- 50 grams of ground almonds (almond flour)
- 1 teaspoon of lemon zest

For decoration

- 30 grams of sliced almonds
- icing sugar

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Let's do it!

Pie :

Mix flour, icing sugar and salt in a food processor. Add butter cubes and process until a crumbly mixture is obtained. Add egg and continue to stir. Pour in the water slowly, until the dough is formed. Remove the dough from the bowl, wrap in cling wrap and refrigerate for an hour.

Almond cake:

Preheat the oven to a temperature of 370 f degrees.

In a small bowl, mix the dry ingredients: the ground almonds, coconut and salt and set aside.

In a separate bowl, mix the sugar well with the orange zest.

Add the eggs, oil, orange juice and vanilla extract to the sugar and mix well.

Stir in the almond and coconut mixture until uniform overnight.

Take out the pie dough from the fridge.

Roll it out on baking paper into a larger circle than the pan diameter

Turn the baking paper over with the pie dough facing down directly on the pan. Remove the baking paper, firmly press the dough to the bottom and sides and remove unnecessary edges. Transfer the almond cake batter on top of the pie dough. Bake for about 35-40 minutes until the cake is golden.

For the almond cream, place in a bowl butter, sugar, eggs, ground almonds and lemon zest, mix it to a uniform filling.

Remove the cake from the oven, add the almond cream evenly on top over the cake and add the sliced almonds on top.
Return to the oven at 375 f degrees and bake for another 15 up to 20 minutes.
Remove from the oven, cool it down and sprinkle a little icing sugar on top.