

# Best Almond Cake

Adapted slightly from America's Test Kitchen, 2016



## CAKE:

- 1 1/2 cups sliced almonds, toasted (blanched if you have them)
- 3/4 cup all-purpose flour (3 3/4 ounces)
- 3/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/8 teaspoon baking soda
- 4 large eggs
- 1 1/4 cups sugar
- 1 tablespoon grated lemon zest, from about 2 lemons (save 1/2 tsp for the topping)
- 3/4 teaspoon almond extract
- 5 tablespoons unsalted butter, melted
- 1/3 cup vegetable oil

## TOPPING:

- 1/3 cup sliced almonds, toasted (leave these sliced)
- 2 tablespoons sugar
- 1/2 teaspoon grated lemon zest

## ALMOND CREAM:

- 1/2 cup heavy cream
- 2 tablespoons powdered sugar
- 1/2 teaspoon almond extract

*Per Serving (excluding unknown items): 611 Calories; 42g Fat (59.7% calories from fat); 12g Protein; 52g Carbohydrate; 3g Dietary Fiber; 146mg Cholesterol; 280mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 1/2 Fat; 2 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

NOTES: Even if you have a nonstick baking pan, do use the parchment, and do butter/grease the pan as well. Yes, really. I used all sliced almonds because that's what I had on hand.

1. Adjust oven rack to middle position and heat oven to 300 degrees. Grease a 9-inch round cake pan and line with parchment paper. Pulse 1 1/2 cups almonds, flour, salt, baking powder, and baking soda in food processor until almonds are finely ground, 5 to 10 pulses. Transfer almond mixture to a bowl.
2. Process eggs, 1 1/4 cups sugar, 1 tablespoon lemon zest, and almond extract in now-empty processor until very pale yellow, about 2 minutes. With processor running, add melted butter and oil in steady stream, until incorporated. Add almond mixture and pulse to combine, 4 to 5 pulses - or just enough to incorporate all the dry mixture. Transfer batter to prepared pan.
3. TOPPING: Using your fingers, combine 2 tablespoons sugar and 1/2 teaspoon lemon zest in small bowl until fragrant, 5 to 10 seconds. Sprinkle top of cake evenly with remaining 1/3 cup almonds followed by sugar-zest mixture.
4. Bake until center of cake is set and bounces back when gently pressed and toothpick inserted in center comes out clean, 55 to 65 minutes, rotating pan after 40 minutes. (I removed it when my instant read thermometer registered 198°F.) Let cake cool in pan on wire rack for 15 minutes. Run paring knife or plastic spreader around sides of pan. Invert cake onto greased wire rack, discard parchment, and reinvert 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.)
5. ALMOND CREAM: Whip cream to soft peaks, then add sugar and almond extract and continue whipping until firm peaks form. Dollop each slice of cake with the almond cream.