

Almond Cake with Lemon and Crème Fraîche Glaze

From Tarla Fallgatter, cooking instructor, 2013 (originally from Food & Wine, 2012)



Servings: 10

CAKE:

1 stick unsalted butter, melted and cooled, plus more for the pan

1 cup almonds, whole, unsalted

1 1/3 cups all-purpose flour

1/2 cup polenta, or cornmeal

1 tablespoon baking powder

Finely grated zest of 1 lemon

1/2 teaspoon salt

4 large eggs, at room temperature

1/2 cup granulated sugar

3/4 cup crème fraîche

SYRUP:

1/2 cup water

1/2 cup granulated sugar

1 tablespoon fresh lemon juice

GLAZE:

1/2 cup powdered sugar

3 tablespoons crème fraîche

1 tablespoon fresh lemon juice

1. **CAKE:** Preheat the oven to 350°. Butter a 10-inch springform pan.
2. Spread the almonds on a rimmed baking sheet and bake for about 4 minutes, until they are slightly fragrant. Let the almonds cool completely. In a food processor combine the almonds and cornmeal. Coarsely chop them - pulse the mixture until the almonds are finely ground but not pasty.
3. In a large bowl, whisk together the ground almond mixture, flour, baking powder, rosemary, lemon zest and salt. In the bowl of a standing electric mixer fitted with the whisk, combine the eggs and sugar and beat at medium-high speed until tripled in volume, 10 minutes, or until it's ribbony in texture. With the mixer at low speed, add the crème fraîche, then drizzle in the melted butter just until incorporated. Using a rubber spatula, gently fold the egg mixture into the dry ingredients in 3 batches. Scrape the batter into the prepared pan and bake for about 30 minutes, until a paring knife inserted in the center of the cake comes out clean.
4. **SYRUP:** While the cake is baking prepare syrup. In a small saucepan, combine the water, sugar and lemon juice and boil for 3 minutes. Let cool.
5. Set the hot cake on a rimmed baking sheet and pour the syrup evenly over it. Let the cake cool completely. Remove the side and bottom of the pan and transfer the almond cake to a platter.
6. **GLAZE:** In a medium bowl, whisk together the confectioners' sugar, crème fraîche and lemon juice until smooth. Spread the glaze all over the top of the cake. Let stand until the glaze sets slightly, then cut into wedges and serve.
7. Ideally, serve this with some sugared fresh fruit that has marinated for half an hour or so - like strawberries or peaches so they make a syrup. Since the cake is a bit on the dry side, you'll enjoy the moisture from the fruit.

Per Serving (excluding unknown items): 469 Calories; 25g Fat (47.5% calories from fat); 9g Protein; 54g Carbohydrate; 3g Dietary Fiber; 130mg Cholesterol; 295mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 2 Other Carbohydrates.

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