

Almond Buttermilk Cake

Author: From a friend in one of my book groups, Ann H.

Carolyn T's
Main Cookbook

Servings: 12



CAKE:

1 cup shortening (I used the non-hydrogenated)

2 cups sugar

4 large eggs

1 cup buttermilk

1/2 teaspoon baking soda

3 cups all-purpose flour

1/2 teaspoon salt

1 teaspoon almond extract

GLAZE:

3/4 cup sugar

1/4 cup water

4 ounces unsalted butter, chopped into small pieces

1 teaspoon almond extract

Serving Ideas: I served this with a drizzle of heavy cream over each slice. It could also be served with whipped cream, creme fraiche, clotted cream, ice cream. And I think freshly sliced strawberries would be a lovely addition.

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 544 Calories; 27g Fat (44.1% calories from fat); 6g Protein; 71g Carbohydrate; 1g Dietary Fiber; 92mg Cholesterol; 188mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 Fat; 3 Other Carbohydrates.

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Notes: To apply the glaze I used a silicone brush, which worked well. It's perhaps easier than using a spoon.

Description: A tasty almond-flavored cake.

1. CAKE: Preheat oven to 325. Cream the shortening and sugar until thick and smooth. Add eggs, one at a time and beat thoroughly.
2. To the cup of buttermilk, stir in the 1/2 tsp baking soda. To the 3 cups of flour add salt and stir well.
3. Add the milk and flour mixtures alternately to the shortening/sugar until mixed in.
4. Add the almond extract and stir in well. Pour into a greased bundt pan and bake for 55-60 minutes, until a toothpick inserted in the center comes out clean. Don't overbake. Remove from oven and allow to cool for about 15 minutes. Invert the cake onto a flat plate or platter. Allow to cool for about 15 minutes more.
5. GLAZE: Meanwhile, in a small saucepan combine the sugar, water and butter. Bring to a boil and simmer for no more than one minute. Remove from heat and stir in the almond extract. Allow mixture to cool for 10-15 minutes, then gently spoon (drizzle) the syrup over the cake. You'll need to do this about 10 times to use up all the glaze. As the glaze cools it becomes more syrupy. You can also poke holes all over the cake so the glaze will ooze into the cake a bit more.