

Almond Pound Cake with Limoncello

Source: Bon Appetit magazine, March, 2006. Recipe is Inga Swenson, actress in TV show, Benson.

***Carolyn T's
Cookbook***

Servings: 12



1. Preheat oven to 325 F. Butter and flour a 9-inch springform pan. In a bowl whisk flour, baking powder and salt.
2. Using a mixer, beat the 3/4 cup of sugar, the oil and soft butter until light and fluffy, about 3-4 minutes. Add the almond paste and lemon peel. Beat until smooth. Add eggs, one at a time, beating well after each addition. Add flour mixture; stir to blend. Transfer to prepared springform pan.
3. Bake cake until golden brown on top and cake tester inserted into center comes out clean, about 45-50 minutes. Cook cake on a cake. (Can be made one day ahead. Cover and store at room temp.)
4. Remove sides from cake. Brush top of cake with limoncello liqueur and sprinkle top with powdered sugar.

3/4 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup sugar
1/3 cup light olive oil
5 tablespoons unsalted butter, softened
10 1/2 ounces almond paste, 1 1/2 tubes, finely crumbled
2 tablespoons lemon peel, finely grated
4 large eggs
1/3 cup limoncello liquer
2 teaspoons powdered sugar, for garnish

Serving Ideas: The cake needs something to cut the sweetness - like whipped cream, pourable cream, or vanilla ice cream. Would also be nice served with some fresh berries on the side. The almond flavor predominates, however.

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 313 Calories; 19g Fat (54.6% calories from fat); 5g Protein; 31g Carbohydrate; 2g Dietary Fiber; 84mg Cholesterol; 112mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 3 1/2 Fat; 1 Other Carbohydrates.