

## Almond Cake

Serves 12. Adapted from a David Lebovitz recipe at [davidlebovitz.com](http://davidlebovitz.com)

David Lebovitz has an enticing website. He is based in Paris.

1-1/3 cups granulated sugar

8 oz. almond paste (not marzipan)

10 oz. unsalted butter at room temperature (2-1/2 sticks or 20 tablespoons)

(It is very important that the butter and eggs be at room temperature. The baking time changes with cold ingredients.)

6 large eggs at room temperature

1 teaspoon vanilla extract

1 cup all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1. Preheat oven to 325 degrees and position rack in center of oven. Let the oven cycle a few times to make sure that it is truly warmed up to the correct temperature. Line bottom of 9-inch springform pan with a round of parchment paper. Butter the sides and dust with flour, tapping out excess.
2. With an electric mixer, beat together the sugar and almond paste until the paste is finely broken up (the sugar crystals help break the paste into pieces—so don't add the butter yet.) I let the mixer run for a few minutes on medium and just walk away. If little pieces are flying out, just drape the top of mixer with a thin towel.
3. Now add the butter and beat for a few minutes until light and fluffy. In a separate bowl or measuring cup with a spout, stir together the eggs with a fork. Then dribble it into the batter as you beat. Add the vanilla.
4. Blend the flour, baking powder, and the salt with whisk. Mix the dry ingredients into the batter until just incorporated.
5. Transfer the batter into the prepared springform pan and bake for about 1 hour, or until a toothpick inserted in center comes out clean. The center should be firm, not wiggly. The baking time might vary—a bit shorter or longer than 1 hour. If my oven has been on for a long time, I start checking at 50-55 min. I never want this cake to overbake.
6. Cool the cake on a rack before removing from the pan. This cake is extremely moist and will keep well for up to a week if well-wrapped. It also freezes well.

Delicious served with a berry compote, such as blueberry, raspberry, or strawberry rhubarb. And you can't go wrong with fresh peaches. Add a dollop of whipped cream. Or David Lebovitz suggests melting down a good-quality vanilla ice cream to serve as a speedy crème anglaise sauce. Enjoy! Questions? Contact Kathy Lintault at [lintault@onlinemac.com](mailto:lintault@onlinemac.com)