

ALMOND CAKE

Source: Everyday Italian by Giada DeLaurentiis

Prepared by: Natalie O'Dell Crocker, April 2016

Makes: 1 8-inch round cake

½ cup fine yellow cornmeal
½ cup cake flour
½ cup (1 stick) unsalted butter at room temperature
¼ cup almond paste, cut into small pieces
½ teaspoon pure vanilla extract
1 ¼ cups confectioner's sugar, plus more for dusting
4 large egg yolks
2 large eggs
¼ cup sour cream

Position the rack in the center of the oven and preheat the oven to 350 degrees. Butter and flour an 8-inch round cake pan.

In a medium bowl, whisk together the cornmeal, cake flour, and baking powder. Using a stand mixer with a paddle attachment, beat the butter and almond paste on high speed until smooth, about 3 minutes. Reduce the speed to low and beat in the vanilla extract. Gradually add 1 ¼ cups of confectioners' sugar, beating until the mixture is light and fluffy, about 3 minutes. Increase the speed to high and beat in the egg yolks and whole eggs, one at a time. Reduce the speed to medium and add the sour cream and dry ingredients and mix until just incorporated.

Pour the batter into the prepared cake pan and smooth the surface with a spatula. Bake until the cake is golden and pulls away from the side of the pan, about 35 minute. Transfer the pan to a wire rack and let cool. Remove the cake from the pan and dust with more confectioners' sugar. (The cake can be make 1 day ahead. Store airtight in a plastic container.) Cut the cake into wedges and serve.

Cook's Notes:



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