

Apple almond cake

Recipe by: Kelsey Siemens - The Farmer's Daughter Blog

Yields: one 9-inch cake

Cake ingredients

1 cup (200 g) granulated sugar

1 cup (225 g) almond paste - store bought or homemade

¾ cup (170 g) unsalted butter, room temperature

½ teaspoon vanilla extract

½ teaspoon almond extract

4 large eggs

1 ½ (188 g) all purpose flour

1 ½ teaspoons baking powder

¼ teaspoon salt

2 cups diced apples (¼-inch cubes)

⅓ cup (36 g) slivered almonds

to make the cake

Preheat the oven to 350 degrees F. Grease a 9-inch springform cake pan, and set aside, or simply a 9-inch pan lined with parchment paper for easy removal.

In the bowl of a stand mixer fitted with a paddle attachment, mix the granulated sugar with the almond paste on low speed for 3-5 minutes, until completely combined. The mixture should look sandy. Add in the butter, vanilla and almond extracts, and increase mixer speed to medium high, and mix for another 2 minutes until well combined and fluffy. Reduce speed to medium low, and add in eggs one at a time, mixing until mostly combined after each one. The batter may look curdled during this process, don't worry! It will come together as we add in the flour.

In a small bowl, whisk the flour, baking powder, and salt together. Slowly add to the wet ingredients, and mix on low until just combined, trying not to overmix. Use a spatula to scrape down the sides and bottom of the bowl. Then fold in the diced apples.

Scrape batter into prepared pan, and top with thin slices of apple (if desired) as well as the slivered almonds and a sprinkling of cinnamon sugar (reserve some sugar to add after the cake is baked). Bake for 50-60 minutes, or until the center has set. Remove from oven, place onto a cooling rack, and run a sharp knife along the edges to help loosen it from the pan. Add another sprinkling of cinnamon sugar to any areas that may need it. Allow the cake to cool almost completely in the springform pan, remove and serve.

Store in an airtight container in the fridge for several days, or freeze for 8-10 weeks.

Homemade almond paste - yields 2 cups

2 1/2 cup (240 g) almond flour

1 1/2 cup (180 g) powdered sugar

1 large egg white

1/4 teaspoon almond extract

Pinch of salt

Cold water - if needed

To make the almond paste

In a food processor, combine almond flour, sugar, and a pinch of salt. Mix briefly until combined. Add egg white and almond extract and process until a smooth paste forms. Alternatively, simply mix all ingredients with a hand mixer until the paste starts to come together. The mixture may look quite crumbly at first, as if it won't come together. Squeeze some of the paste in your hand to see if it will hold. If it doesn't, add a couple teaspoons of water to the mixture, and mix together.

Turn the almond paste out onto a surface lightly dusted with powdered sugar, and knead together with your hands to bring the paste together if needed. Again, if the paste seems too crumbly, add a few teaspoons of cold water. If paste seems too wet, and is too sticky to work with, then add a few tablespoons of almond flour or powdered sugar until smooth.

Paste can be used immediately. Or, divide in half, each half will equal 1 cup of paste, and form each into a log. Wrap tightly in plastic wrap, and place into an airtight container in the fridge or freezer. Paste will last about 3 months in the fridge, or 6 months in the freezer. Let the paste come to room temperature before using in a recipe.

Note: Sub 1 1/2 cups (240) whole, blanched almonds in place of almond flour, and use a food processor to grind into a fine flour.