



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Almond Tea Cake

Makes one 10" bundt cake

CAKE

3/4 cup/3.25oz sifted AP flour (sift then measure)
1/2 teaspoon baking powder
1/8 teaspoon kosher salt
5 large eggs, room temp
1 teaspoon vanilla
3/4 cup/7oz almond paste, room temp
1 cup/7oz sugar
1 cup/8oz unsalted butter, room temp
1 teaspoon lemon zest
1 teaspoon orange zest

GLAZE

3 Tablespoons/1.5oz lemon juice
3 Tablespoons/1.5oz orange juice
3/4 cup/5.25oz sugar

Preheat oven to 350 and place rack in lower third. Grease and flour bundt/tube pan. Sift dry ingredients together twice. In a separate bowl, combine eggs and vanilla – set aside.

In a mixer fitted with a paddle, beat almond paste on low until it breaks up. While mixer is running, slowly add sugar and beat until incorporated. Add room temp butter, 1 Tablespoon at a time. Increase speed to medium-high and beat until fluffy and incorporated. Add eggs and vanilla mixture in a steady stream. Remove from mixer and fold in zests with a spatula. Fold in dry ingredients.

Fill pan and bake 45-50 minutes until golden brown and wooden skewer comes out with moist crumbs. Allow to cool in pan for 5 minutes.



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Meanwhile, combine glaze ingredients (sugar, citrus juices). DO NOT HEAT.
With a pastry brush, glaze cake while hot. Let cool completely.

Cake will keep for several days tightly wrapped.