

Almond Cake by Capital Grills

Ingredients

¼ cup sweet butter
1 cup blanched almonds, chopped
4 egg yolks
1 ¼ cups superfine sugar
½ cup all-purpose flour
½ cup potato flour
2 tablespoons orange liqueur sifted confectioners' sugar, for dusting

Preparation Method

1. Preheat oven to 350°F.
2. Grease a cake pan with butter and sprinkle with 2 tablespoons of the almonds to coat.
3. Whisk together the egg yolks and sugar in a bowl until pale and fluffy. Fold in both flours, the remaining almonds, the orange liqueur, and butter until thoroughly mixed.
4. Pour the mixture into the prepared pan and bake for about 40 minutes. Transfer the cake to a wire rack and let cool. Dust the surface with plenty of confectioners' sugar.