

Almond and Olive Oil Cake

Recipe By Paula Shoyer



Cooking and Prep:  1 h

Serves:  10

Contains:    

Preference: Parve

A relatively light cake with rich flavor.

Difficulty: Easy

Occasion: Sukkot

Diet: Vegetarian, Pescetarian,

Low Carb

Source: Whisk by Ami

Magazine

Ingredients (11)

Main ingredients

- 3/4 cup sliced almonds (with or without skins)
- 1 cup sugar
- 3 large eggs
- 1/2 cup **Bartenura Extra Virgin Olive Oil**
- 1 cup all-purpose flour

- 1/2 cup ground almonds
 - 1 and 1/2 teaspoons baking powder
 - 1/4 teaspoon salt
 - 1 teaspoon Gefen Almond Extract
 - 1/2 teaspoon orange zest (from 1 orange)
 - Glicks Cooking Spray or other spray oil containing flour
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Start Cooking

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit. Trace an eight-inch round pan on Gefen Easy Baking Parchment Paper and cut out. Grease and flour the pan, press in the parchment circle and grease and flour the top of the parchment and sides of the pan. Sprinkle the sliced almonds on the bottom of the pan and spread to cover.
2. In a medium bowl, beat the sugar, eggs and olive oil together until creamy, about one minute at medium speed. Add the flour, ground almonds, baking powder, salt, almond extract and orange zest and beat until combined. Pour over the sliced nuts. Bake for 35 minutes, or until a skewer inserted comes out clean.
3. Let cool in the pan for 10 minutes and then run a knife around the sides. Turn the cake onto a wire rack and let cool. Serve almond side up.

Note:

Store covered at room temperature for up to four days or freeze for up to three months.