

almond pound cake with espresso balsamic glaze

INGREDIENTS

- 1/2 cup almond oil
- 5 tablespoons unsalted butter, softened to room temperature
- 3/4 cup sugar
- 12 ounces almond paste, cut into pieces
- 2 large lemons, zested and juiced
- 5 large eggs
- 1/2 cup flour mixed with 1 teaspoon baking powder
- 1/2 cup Dark Espresso Balsamic

METHOD

Using a tablespoon or so of the almond oil, lightly oil the bottom of an 8-inch cake pan. Line with a round of parchment, lightly oil paper with another tablespoon or so of the oil and then dust with flour shaking out the excess. Use an electric mixer to beat the butter, remaining oil and sugar together until fluffy. Add the almond paste, lemon zest and juice and beat until smooth. Beat in the eggs 1 at a time. Fold in the flour and baking powder. Pour batter into pan and bake in a preheated 325 degree oven for 50 to 55 minutes until a fork comes out nearly clean.

While cake bakes reduce balsamic over medium-high heat stirring occasionally at a simmer . About 10 minutes until it thickens enough to coat the spoon. Set aside to cool. When cake is done, cool on a rack for 15 minutes and then turn cake out to cool completely. Transfer cake, topside up to a plate and brush glaze over the top so that it soaks in completely. Store covered at room temperature.

Serves: 8 Time: 1 hr. 15 min.

