

7 Ingredient Spanish Almond Cake

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COURSE:DESSERT

CUISINE:SPANISH

PREP TIME:5 MINUTES MINS

COOK TIME:45 MINUTES MINS

TOTAL TIME:50 MINUTES MINS

SERVINGS:12

A traditional almond cake originating in the north of Spain, but served everywhere from Galicia to the Islands. Also known as Tarta de Santiago, this cake is similar to a torte and made with almond flour.

INGREDIENTS

- 1 cup plus 2 tablespoons granulated (white) sugar
- 3 large eggs + 3 large egg whites
- ¼ teaspoon salt
- 1 teaspoon almond extract
- 2½ cups blanched almond flour
- 1-2 tablespoons turbinado (coarse) sugar
- ⅓ cup sliced almonds

FOR SERVING:

- fresh berries and heavy whipped cream

INSTRUCTIONS

1. Heat the oven to 350°F and place the rack in the center of the oven. Prepare a 9-inch round pan by spraying with cooking spray and lining the pan with parchment.*
2. Place the granulated sugar, 3 whole eggs and 3 egg whites, salt and almond extract in a large bowl or the bowl of a stand mixer.
3. Whisk or mix using a mixer until ingredients are combined.
4. Add the almond flour and whisk by hand or with a mixer just until the ingredients are incorporated. Do not over mix!
5. Pour the batter into the greased pan, then sprinkle evenly with the turbinado sugar and chopped or sliced almonds. Bake until golden for about 40-45 minutes.
6. Serve the cake out of the pan or place on a serving platter with whipped cream and berries.

NOTES

- I use a 9-inch spring form pan, but a 9-inch cake pan will also work.

- Make sure to line the pan with parchment paper AND spray the pan with oil to keep the cake from sticking while baking.
- Don't under bake this cake! The first few times I made this, I was afraid the bake time was too long. A toothpick inserted in the center should come out clean when done, no crumbs attached. the almond flour is extra dense and needs to be cooked completely or the cake will have a pasty texture. 40-45 minutes works perfectly in my dry SLC climate. In Mallorca (humid and sea level), I had to bake for closer to 1 hour.
- Serve this cake warm, room temperature or cold.
- This cake may be made ahead, wrapped with Saran Wrap and frozen for up to 3 months.

<https://abountifulkitchen.com/7-ingredient-spanish-almond-cake/>