

[Spanish Almond Cake](#)

From the website [beneath the crust](#)

[April 26, 2019](#) by [Maria Almeida](#) in [Baking](#), [maria](#)

Source: Milk Street Magazine September/October 2018

Ingredients:

3 whole eggs, plus 3 egg whites

1 cup plus 2 tbsp (240g) sugar

1/4 tsp vanilla

1/4 tsp almond extract

1/2 tsp kosher salt

2 1/2 cups (250g) ground almond meal

3 Tbsp turbinado sugar

1/3 cup slivered almonds, lightly crushed or chopped

Instructions:

Preheat oven to 350. Grease a 9" springform pan.

In a large bowl, vigorously whisk together eggs, egg whites, salt, sugar, and extracts, beating well for almost a minute or until a little frothy and well combined.

Add the almond meal and whisk again to combine. Pour into prepared pan. Sprinkle almonds and turbinado sugar evenly over the surface of the cake.

Bake 45-55 minutes or until golden brown and the center of the cake feels firm when pressed lightly.

Let cool for 10 minutes then slide a knife around the edges of the pan remove from the collar. If you care about the presentation of the cake, invert onto another plate (use a long thin knife to slide under and around if it seems to be sticking), and then reinvert onto your serving plate.

Let cool completely before serving.