



stoneware

Spanish Almond Cake
with Sherry Orange Glaze
New Soleil 32cm Rectangular Dish



Spanish Almond Cake with Sherry Orange Glaze

Serves 6

This Spanish Almond Cake is perfect as a tea time treat.

**Le Creuset Stoneware
32cm Rectangular Dish**

Ingredients

280g unsalted butter
280g caster sugar
6 eggs, separated
1 teaspoon vanilla essence
1 tablespoon cinnamon sugar
250g ground almonds
Zest of 2 oranges
150g plain flour
100g flaked almonds, toasted
1 tablespoon icing sugar

Orange glaze

250ml freshly squeezed orange juice,
strained
125g caster sugar
Zest of 2 oranges
125ml medium cream sherry

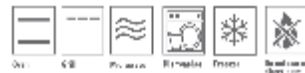
Method

1. Preheat oven to 180°C and grease a Le Creuset 32cm Rectangular Dish.
2. Cream the butter and caster sugar together until pale and creamy.
3. Add the egg yolks and vanilla essence and mix well.
4. Stir in the ground almonds, cinnamon sugar and orange zest.
5. Beat the egg whites to soft peak and gradually add to the mixture. Sift in the flour and mix with a spatula until everything is combined.
6. Pour the mixture into the baking dish and bake for 40 minutes or until an inserted skewer comes out clean.
7. While the cake is baking, prepare the glaze by placing the orange juice, caster sugar, orange zest and sherry in a saucepan. Heat until the sugar is dissolved. Continue to heat until the mixture becomes thick and syrupy.
8. Remove the cake from the oven and allow to cool. Sprinkle with toasted almonds and dust with icing sugar.
9. Slice in individual portions. Serve with a dollop of whipped vanilla cream and a generous drizzle of sherry orange syrup.



Soleil Stoneware
32cm Rectangular Dish

5 year
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www.lecreuset.com.au

Reference No 4058