

Majorcan almond cake

Preparation time: 1 h. 30 min. · Level of difficulty: medium ·

Quantity

Ingredients for 12 pieces.

Ingredients

6 Eggs

Grated zest of a natural lemon

200 g Finely ground almonds

250 g Icing sugar

1 vanilla pod or vanilla sugar

1 pinch Salt

Icing sugar for dusting

Grease and flour, semolina or breadcrumbs for the baking tin

Preparation

Separate the eggs, whisk the egg whites with a little salt until very stiff, then whisk the egg yolks with the icing sugar, vanilla and grated lemon zest until very foamy.

Fold in the ground almonds and the beaten egg whites. Pour the mixture into a greased baking tin (26 cm Ø) dusted with cornflour or almond flour. Sprinkle with additional flaked almonds if desired.

Bake in a preheated oven at 175° for about 45 minutes until light brown. If necessary, cover the cake while baking. Dust with icing sugar before serving.

Bon Profit!