

Flourless Almond Cake

✕ A simple tasty cake ✕

Ingredients:

- 1½ cups almond meal
- 1¼ cups caster sugar
- ¾ cup desiccated coconut
- 4 eggs
- 1½ teaspoons vanilla extract
- ¼ teaspoon almond essence
- 200g unsalted butter, melted and cooled
- 2 tablespoons flaked almonds
- Thick cream, to serve

Method:

- Preheat oven to moderate, 180°C. Lightly grease a 24cm spring-form pan. Line base and side with baking paper.
- In a bowl, combine almond meal, sugar and coconut.
- In a small bowl, whisk together the eggs, vanilla extract and almond essence. Gradually add melted butter, whisking until combined.
- Add butter mixture to coconut mixture, stirring until smooth.
- Spoon into prepared pan, smoothing the top. Sprinkle with flaked almonds.
- Bake for 45-50 minutes or until the top of the cake springs back when touched. Let cool in pan for 5 minutes before transferring to a wire rack to cool completely. Serve with cream, if desired.

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Brad Shipway
0409 652 271
07 3862 8666
brad.shipway@harcourts.com.au
www.pinnacle.harcourts.com.au

