

# Almond Sponge Cake

SERVES 12 TO 16

*The perfect cake — light, airy, and not too sweet! Serve topped with fresh fruit and drizzled with Simple Hot Fudge Sauce (see recipe, page 157).*

## Tips

This is the ideal time to use liquid egg whites purchased in cartons. Substitute 1¼ cups (300 mL) liquid egg whites for the 10 egg whites.

Make sure the mixer bowl, wire whisk attachment, rubber spatula and tube pan are completely free of grease.

To slice without squishing cake, use dental floss or a knife with a serrated edge, such as an electric knife.

For instructions on making your own almond flour, see Techniques Glossary, page 181, under Nut flour.

For instructions on warming egg whites and yolks to room temperature, see Techniques Glossary, page 179.

Substitute amaranth flour for the almond flour.

Preheat oven to 350°F (180°C)

10-inch (4 L) tube pan, ungreased, bottom lined with parchment paper

½ cup	almond flour	125 mL
⅓ cup	cornstarch	75 mL
1 tsp	xanthan gum	5 mL
10	egg whites, at room temperature	10
1 tbsp	freshly squeezed lemon juice	15 mL
1½ tsp	cream of tartar	7 mL
1 tsp	almond extract	5 mL
¼ tsp	salt	1 mL
⅓ cup	granulated sugar	75 mL
4	egg yolks, at room temperature	4
¼ cup	granulated sugar	50 mL

1. In a small bowl or plastic bag, combine almond flour, cornstarch and xanthan gum. Set aside.
2. In a large bowl, using an electric mixer with wire whisk attachment, beat egg whites until foamy. While beating, add lemon juice, cream of tartar, almond extract and salt. Continue to beat until egg whites form stiff peaks. Gradually add the ⅓ cup (75 mL) sugar. Continue to beat until mixture is very stiff and glossy but not dry.
3. In a small deep bowl, using an electric mixer, beat egg yolks and the ¼ cup (50 mL) sugar until thick and pale-lemon in color, approximately 5 minutes. Fold egg yolks into beaten egg white mixture. Sift in dry ingredients, one-third at a time. Gently fold in each addition until well blended. Spoon into prepared pan.
4. Bake in preheated oven for 25 to 30 minutes, or until cake is golden and springs back when lightly touched. Invert pan over a funnel or bottle until completely cooled. Using a spatula, loosen the outside and inside edges of the pan and remove cake.

## Variation

Turn this into a daffodil cake by folding in 2 tbsp (25 mL) grated lemon zest and 1 tbsp (15 mL) grated orange zest with the dry ingredients. Drizzle wedges of cake with lots of lemon sauce.