Lemon Almond Cake

This cake tastes better the next day.

Ingredients

12 ounces Meyer lemons (3 large ones)
1 tsp butter (for greasing the pan)
½ cup all-purpose flour
1½ cup whole almonds
5 eggs at room temperature
1 cup of sugar
1 tsp baking powder
½ tsp salt
½ tsp almond extract
¼ cup candied or crystallized ginger, finely diced

The Glaze
½ cup powered sugar
1 TBS lemon juice and thin slices ol lemons for garnish

Directions

Preheat oven to 350°

Butter and flour a 9-inch pan with removable rim.

Pulse almonds in a food processor until the nuts resemble coarse cornmeal. Add flour and salt and pulse to combine. Put in a bowl.

Cover the lemons with cold water and bring to a boil. Simmer the lemon at low heat for 20 or more minutes.

When the lemons are soft drain them and let them cool down.
Once the lemons are cool, cut them into quarters and gently remove seeds . Do this on a plate to keep all the juices.
Pulse the lemons in a food processor until they become a smooth, thick purée.

With a mixer beat the egg yolks with he sugar until thick and pale yellow. Stir in the lemon purée, extract, and candied ginger. Add almond mixture and stir to combine.

Beat egg whites until they form firm peaks. Gently fold egg whites into batter. Spread batter in prepared pan.

Bake until edges of cake to pull away from the sides of the pan, about one hour. Cool on rack for 15 minutes , then remove from pan and cool completely.

In a bowl , combine powdered sugar and lemon juice until smooth. Spread the glaze over cake and decorate with lemon slices or whatever you like. This is a fun activity for kids.

Guten Appetit!
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