

Almond Fallen Angel Cake with Lemon Curd and Raspberries

Servings: 8

Source: New York Times

Ingredients

- 2 teaspoons Unsalted Butter, Melted
- ½ cup Ground Almonds
- 8 Egg Whites
- ½ teaspoon Salt
- 1 teaspoon Cream Of Tartar
- 2 teaspoons Almond Extract
- 1¼ cups Sugar
- 1 cup Cake Flour, Sifted
- ½ cup Sliced Almonds
- Confectioners Sugar For Garnish
- 3 Eggs
- ¾ cups Sugar
- 2 teaspoons Grated Lemon Zest
- ½ cup Fresh Lemon Juice
- 3 Unsalted Butter
- 2 cups Fresh Raspberries

Method

1. To make the cake, preheat the oven to 325°F. Brush a 10-inch tube pan with the butter and coat the bottom and sides with the ground almonds. Set aside. In a large, clean bowl, beat the egg whites with an electric mixer on low speed until foamy. Add the salt and the cream of tartar, increase the speed and beat until soft peaks form. Add the almond extract.
2. Continue beating the egg whites while gradually adding the sugar. Beat until stiff peaks form. With a large spatula, carefully fold the flour into the whites. Spoon the batter into the pan and smooth out the top. Sprinkle the sliced almonds evenly over the top. Bake until a tester inserted into the center of the cake comes out clean, about 45 minutes. Immediately turn the cake out of the pan and place on a cake plate, with the sliced almonds on top. Cool.
3. To make the lemon curd, place the eggs and the sugar in a medium- size, nonreactive saucepan and whisk until thickened and light in color. Whisk in the lemon zest and juice. Place over low heat and cook, whisking constantly, until thick, about 6 minutes; do not let the mixture come to a boil. Remove from the heat and whisk in the butter. Cool. Refrigerate until cold.
4. To serve, sift the confectioners' sugar lightly over the top of the cake and cut into slices. Serve, passing the lemon curd and the raspberries in separate bowls.