



Almond Tea Cake

- 10 T. butter
- 7 oz. almond paste
- 1/3 cup sugar
- 4 eggs
- Zest of 1 orange
- 2/3 cup flour
- 1/2 t. baking powder
- pinch of salt
- 3/4 cup sliced almonds

Preheat oven to 350°F.

1. Using baking spray (or grease & flour), coat a 9" square or round baking pan. Make a sleeve with a strip of parchment, then place a parchment round or square in the pan. Spray (or grease) lightly. Set aside.
2. In mixer, cream butter until light and fluffy. Slowly add almond paste. Add the sugar and continue beating until light & fluffy. Add eggs, one at a time, and the orange zest.
3. In a small bowl, whisk together the flour, baking powder and salt. Add to the butter mixture and mix just until combined. Place batter into baking pan, spreading out to the edges with a spatula.
4. Top with sliced almonds and bake for 30 minutes. Cool in the pan for 5 minutes, then using sleeve, remove from pan and cool on rack.

Serve with a dusting of powdered sugar.