

# Orange Almond Butter Cake

adapted from Williams Sonoma catalog

## Equipment:

7" or 8" springform pan, with a fluted top, lightly buttered and floured  
muffin/cupcake pan lined with cupcake papers (for any extra batter)  
sifter, electric mixer

## Advance Preparation:

remove butter, milk and eggs from refrigerator about 30 minutes prior to use  
preheat oven to 350°

## Ingredients:

$\frac{3}{4}$  cup unsalted butter  
1 cup sugar

Cream together with an electric mixer using medium speed, about 4 or 5 minutes. Periodically scrape down sides of bowl to assure that butter and sugar are evenly combined, until mixture is light and fluffy. Add the following, a little at a time, beating thoroughly after each addition, until doubled in volume about 5 minutes:

3 lightly beaten eggs  
zest of one orange (about 1 tablespoon)  
1 tsp. orange extract

While butter and sugar are creaming, combine the following dry ingredients in a separate bowl, and set aside. Once butter, sugar, eggs, extract and zest are thoroughly combined, remove bowl from the electric mixer, to make it easier to add the dry ingredients.

$2\frac{1}{4}$  cup cake flour  
2 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
 $\frac{3}{4}$  cup milk

Sift about one third of the above dry ingredients into the electric mixer bowl and fold in using spatula. Add half the milk and fold in using spatula. Repeat adding the second third of dry ingredients, the second half of the milk and then the final third of the dry ingredients. Fold in:

$\frac{1}{2}$  cup ground almonds

Gently transfer batter into prepared spring form pan, fill only about  $\frac{2}{3}$  full. If any batter remains, transfer batter to cupcake liners/pan, filling each about  $\frac{2}{3}$  full.

Bake at 350° until a toothpick inserted into the center comes out clean, about 45 - 50 minutes for the cake and about 10 - 15 minutes for the cupcakes. Let cake rest in spring form pan for about 4 minutes before turning it out onto a wire rack and removing outer ring to cool. Remove fluted top after about another 5 minutes. Transfer cupcake to wire rack to cool as soon as they are cool enough to handle.