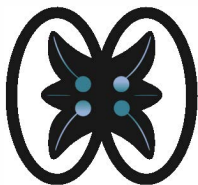


# Colombian Almond Cake

with Dulce de Leche Cream

This Colombian cake is inspired by the iconic *Torta Maria Louisa*. It is a stunning cake that marries almonds, orange and dulce de leche.



## the Cake

ALMOND CAKE MIX

### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- 1 cup plain yogurt (8oz, 226g)
- 2 tablespoons juice and zest from an orange
- 1 teaspoon orange blossom water

Preheat oven to 325°F. Grease two 9-inch baking pans and line them with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the yogurt, orange juice and zest and orange blossom water. Mix on low speed until just combined.

Add the almond cake mix and mix on low until well combined.

Divide the batter evenly between the two prepared pans and bake for 25-30 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pans for 5-10 minutes before unmolding.

## the Cream

### YOU WILL NEED

- 1½ cups cold heavy cream (360g)
- ½ cup cold Dulce de Leche (120g)
- 2 tablespoons powdered sugar

Beat the cold Dulce de Leche for a minute on medium speed.

Add the cold, heavy cream and powdered sugar and continue beating on medium speed until thick and creamy.

Allow cakes to cool completely before frosting.

Sandwich the cakes together with the dulce de leche cream. If desired, sprinkle powdered sugar over cake just before serving.