Portuguese Almond Cake

with Almond Butter Sauce

This moist cake with a gorgeous almond topping comes from the sun-drenched Algarve region of Southern Portugal.

the Cake

VANILLA CAKE MIX

YOU WILL NEED

3 large eggs (189g, weighed with shell)
⅔ cup mild extra-virgin olive oil (134g)
½ cup milk (120g)
⅓ cup heavy cream (80g)
Zest from one large lemon

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom 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 milk, heavy cream, lemon zest and vanilla cake mix, then mix on low speed for one minute until well combined.

Pour batter into prepared pan and bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for about an hour before unmolding.

For two smaller cakes: divide the batter evenly between two round 9-inch cake pans greased and lined with parchment paper and bake for 20-25 minutes. Cool in baking pan for about an hour before unmolding.

the Sauce

YOU WILL NEED

¼ cup butter (56g)
¼ cup light brown sugar (50g)
2 tablespoons heavy cream (30g)
½ teaspoon almond extract
½ teaspoon vanilla extract
¾ cup sliced or slivered almonds

Place butter, sugar and heavy cream in a small saucepan and stir. Bring to a gentle boil over medium-low heat. Simmer on low for about 3-5 minutes until thickened, whisking occasionally.

Remove from heat, then stir in extracts and almond slices.

Using a skewer, poke holes all over the hot cake (still in the pan).

Spread the hot almond topping evenly over the cake then toast it under the broiler for about a minute or two, just until the almonds turn golden brown.