



Apricot Glazed Almond Cake with Honeyed Mascarpone Cream

For the Cake:

Yield: One 9" or 10" cake

1 1/3 cups sugar

8 ounces almond paste

3/4, plus 1/4 cup flour

1 cup unsalted butter, at room temperature, cubed

1 1/2 teaspoons baking powder

3/4 teaspoon salt

1.5 teaspoon vanilla extract

1 teaspoon almond extract

6 large eggs, at room temperature

1. Preheat the oven to 325°F. Grease a 9- or 10-inch cake or spring form pan with butter. Line the bottom of the pan with a round of parchment paper. Dust pan with flour, tapping to remove excess.
2. In the bowl of a food processor, pulse the sugar, almond paste, and 1/4 cup of flour until the paste is finely ground and the mixture is sandy.
3. In a separate bowl, whisk together the remaining 3/4 cup of flour, baking powder, and salt. Set aside.
4. Add the butter and extracts to the sandy almond mixture. Process until the batter is smooth and fluffy.

5. Add the eggs one at a time, pulsing after each addition. Scrape down sides of processor and pulse until eggs are completely incorporated. The mixture will appear curdled.
6. Add half the flour mixture and pulse a few times. Add the rest, pulsing the processor just until the dry ingredients are incorporated. Be careful not to over mix.
7. Scrape the batter into the buttered and floured cake pan and bake for 1 hour, or until the top is a deep golden brown and the center is set.
8. Allow the cake to cool completely in the pan, loosen sides with a paring knife and gently tap the cake out of the pan. Remove parchment and transfer to serving plate.

For the Glaze:

Yield: about 1 cup

1 ¼ cups apricot preserves
2 tablespoons of good rum or water

1. In a small saucepan over medium heat, bring preserves and rum/water to a boil. Cook for about 2-3 minutes, stirring often until the mixture coats the back of a spoon.
2. Strain and keep warm until ready to use.
3. Brush a thin layer of warm glaze onto the cooled almond cake.

For the Cream:

Honeyed Mascarpone Cream

1/2 cup cold heavy cream
3 tablespoons mascarpone
2 tablespoons honey

1. In a stainless steel bowl, whisk heavy cream until frothy
2. Add mascarpone and honey and continue to whisk until mixture is thick and creamy enough to hold soft peaks. Serve at the table, with cut slices of the cake.