

Raspberry Bakewell Cake

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Yield: 1 9" cake

What You'll Need:

For the cake:

1 9" springform pan

1 1/2 cups (140 grams) almond flour

1/2 cup (140 grams) butter, softened and cut into 16 pieces

3/4 cup (140 grams) granulated sugar

1 1/4 cups (140 grams) all purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon soda

1/2 teaspoon salt

2 large eggs

1 teaspoon vanilla extract

1/2 teaspoon almond extract

For the filling:

1 cup fresh or frozen (don't defrost) raspberries

3/4 cup seedless raspberry jam

For the topping:

1/3 cup flaked almonds

For the lemon glaze:

1/2 cup confectioners' sugar

2 tablespoons fresh squeezed lemon juice

What You'll Do:

1. Heat the oven to 350 degrees F (180 degrees C). Grease the 9" springform pan.
2. Place all the cake ingredients (which you'll note almost all measure the same amount in grams!), from almond flour to almond extract in the bowl of a stand mixer. Start the mixer on low and slowly raise the speed to medium high. Blend until the mixture is uniform. You don't want to see big chunks of butter; be sure to stop and scrape the bowl once or twice.
3. Spread three-quarters of the cake batter into the pan. Spread the jam on top as evenly as possible and sprinkle the raspberries over the jam. Now comes the only sort of challenging part: Dollop the remaining batter evenly over the jam mixture and then spread it evenly as possible with the back of a spoon or a small offset spatula. Then, when that begin to frustrate you, just wet your fingers and just smush it into place. Sprinkle the flaked almonds on top. Bake for 45 to 50 minutes until golden brown and a toothpick comes out clean, save for a smear of raspberry jam.
4. Let cool for 10 minutes, then release and remove the outer ring of the springform pan. When the cake is completely cool, mix together the confectioners' sugar and the lemon to form a thin glaze. Drizzle over the cake. Enjoy!