

# Flourless Cranberry-Almond Cake

¼ lbs *butter*  
¾ cup *sugar*  
3 *egg yolks*  
3 *whipped egg whites*  
2 cups *ground almonds*  
2½ tbsp *cocoa powder*  
1½ tsp *baking powder*  
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1 lb *whole cranberry sauce*  
1½ cups *heavy cream*  
½ cup *sugar*  
½ tsp *cornstarch*

Make sure butter is at room temperature, or microwave for about 5 seconds. In a mixing bowl, combine butter, sugar, egg yolks, cocoa powder, and baking powder. Grind almonds in a blender and add to dough.

Whip egg whites and carefully fold under dough.

Generously grease a 10" spring form, fill dough into form, spread evenly, and bake at 300°F for about 45 min. Check with a toothpick that the center of the baked

dough is no longer soft.

Remove from oven and let cool for about 10 min. With a long carving knife, cut dough into two layers and set side.

Whip cream and sugar until stiff, then add corn starch.

When dough has cooled to room temperature, spread half of the cranberry sauce on first layer. Cover with half of the whipped cream. Carefully place second layer of dough on top and repeat.

**Note:** Keeping the collar of the spring form around the cake while assembling it helps by providing a temporary mold.

Spread any remaining cream around sides of cake. Then dust entire cake with cocoa powder.

Refrigerate before serving.