

# Cranberry-Almond Cake

|          |                                  |  |
|----------|----------------------------------|--|
| ¼ lbs    | <i>butter</i>                    | Preheat oven to 300°F.   |
| ¼ lbs    | <i>sugar</i>                     | Make sure butter is soft but not melted. In a mixing bowl, combine butter, sugar, egg yolks, cocoa powder, and baking powder. Add almond flour and flour and incorporate into dough. |
| 3        | <i>egg yolks</i>                 |  |
| 3        | <i>whipped egg whites</i>        |  |
| 200g     | <i>almond flour</i>              |  |
| 80g      | <i>flour</i>                     |  |
| ½ cup    | <i>cocoa powder</i>              |  |
| 1½ tsp   | <i>baking powder</i>             |  |
| ◇        |                                  | Whip egg whites and carefully fold under dough.  |
| 14—16 oz | <i>whole jellied cranberries</i> |  |
| 1½ cups  | <i>heavy cream</i>               | Generously grease a 10" spring form, fill dough into form, spread evenly, and bake until fully set; about 45 min.  |
| ½ cup    | <i>sugar</i>                     |  |
| ½ tsp    | <i>Vanilla extract</i>           |  |

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

Whip cream with sugar and vanilla extract until stiff.

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.

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

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

**Note:** Flour can be omitted to make a flourless version.

**Note:** For an adult version, drizzle triple sec on dough before adding cranberries.

*Refrigerate before serving.*