

Almond sponge cake

Ingredients

100g (4oz) butter or soft margarine
200g (7oz) sugar
4 large eggs
200g (7oz) ground almonds
1 tsp almond essence

Preparation method

1. Preheat oven to 180°C/350°F/gas 4.
2. Beat together butter, sugar and egg yolks until creamy and doubled in volume.
3. Mix in the ground almonds and lastly the almond essence. If the mixture is too dry, add enough beaten egg white (by folding in method) to form a soft dropping consistency.
4. Pour the mixture into a greased 8inch/20cm sponge tin lined with baking parchment.
5. Bake for 30-45mins when the top should be golden brown and shrinking away from the sides of the tin.
6. Allow the cake to stand for 10 minutes before turning out onto a wire rack to cool completely.



10-15 minutes

Preparation time

30-45 minutes

Cooking time

Serves 6-8

By: Innovative

This cake is ideal for decorating and one of our customers also recommends substituting some of the ground almonds with fine desiccated coconut for a pleasant variation.

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