

## Almond Pound Cake with Citrus Lavender Glaze

Gather Together | August 2004



*Half of the lavender syrup soaks into this buttery cake, and half is added to cream for a rich sauce to serve alongside.*

- ¾ CUP CAKE FLOUR, SIFTED**
- ¼ TSP. BAKING POWDER**
- 1 8-OZ. CAN ALMOND PASTE**
- 1 CUP SUGAR**
- ¼ TSP. SALT**
- 12 TBSP. UNSALTED BUTTER (¾ CUP), SOFTENED**
- 4 EXTRA-LARGE EGGS**
- 1 RECIPE CITRUS LAVENDER GLAZE**
- ¼ CUP WHIPPING CREAM**

Butter and lightly flour an 8×4×2-inch loaf pan; set aside. Combine the cake flour and baking powder in a small bowl; set aside. Crumble the almond paste into the bowl of a food processor. Add sugar and salt. Process until the mixture is combined, scraping down the sides and bottom of the bowl with a rubber spatula. (Mixture should appear grainy with no lumps remaining.)

Transfer the mixture to the large bowl of a stand mixer. With the mixer on low to medium speed, add the butter, 1 tablespoon at a time, until all the butter is added, scraping sides and bottom of the bowl constantly. Increase the speed to high and beat until the mixture is nearly smooth.

Add the eggs, 1 at a time, to the almond paste mixture, beating well after each addition. With the mixer on low speed, add the flour mixture and beat just until combined.

Pour the batter into the prepared pan and bake for 50 to 60 minutes until the top is golden and a wooden toothpick inserted near center comes out clean. Cool on a wire rack for 10 minutes. Remove from pan; cool.

Prepare the *Citrus Lavender Glaze*; brush half of the glaze onto top and sides of the cake. For the sauce, add whipping cream to the remaining glaze; heat in saucepan until warm. Serve sauce with cake. Makes 1 cake (8 to 10 servings).

**CITRUS LAVENDER GLAZE:** Combine ½ cup sugar, 2 tablespoons lemon juice, 2 tablespoons orange juice, and 1 tablespoon lavender buds in a small saucepan. Bring to boiling over medium heat. Remove from heat. Strain to remove lavender. Makes ½ cup.