

APPLE AND ALMOND CAKE

by Nigella. Featured in **FEAST**

INTRODUCTION

It's astonishing how buttery this cake tastes, given that there is not a gram of butter in it. The flour is replaced with ground almonds — and cooked, cooled, pureed fruit provides moistness and flavour.

If you want a smaller cake, simply halve the ingredients and use a 20cm/ 8 inch tin. I don't find it takes appreciably less time to bake.



Photo by James Merrell

INGREDIENTS

Yields: 12 slices

FOR THE APPLE PUREE

- 3 tart eating apples (such as Braeburns)
- 1 tablespoon fresh lemon juice
- 2 teaspoons caster sugar

FOR THE CAKE

- 1 splash of vegetable oil to grease tin
- 8 large eggs
- 325 grams ground almonds
- 275 grams caster sugar
- 1 tablespoon fresh lemon juice
- 50 grams flaked almonds

TO DECORATE

- 1 teaspoon icing sugar

METHOD

1. Peel, core and chop the apples roughly. Put them in a saucepan with the lemon juice and Cookies sugar and bring the pan to a bubble over a medium heat. Cover the pan and cook over a

low heat for about 10 minutes or until you can mash the apple to a rough puree with a wooden spoon or fork. (You should have about 285g / 1 generous cup of puree.) Leave to cool.

2. Preheat the oven to Gas mark 4/180°C/160°C Fan/350°F; oil a 25cm / 10 inch springform tin with almond or a flavourless vegetable oil and line the bottom with baking parchment.
3. Put the cooled puree in the processor with the eggs, ground almonds, caster sugar and 1 tablespoon — or generous squeeze — of lemon juice and blitz to a puree. Pour and scrape, with a rubber spatula for ease, into the prepared tin, sprinkle the flaked almonds on top, and bake for 45 minutes. It's worth checking after 35 minutes, as ovens do vary, and you might well find its cooked earlier — or indeed you may need to give a few minutes longer.
4. Put on a wire rack to cool slightly, then spring open. This cake is best served slightly warm, though still good cold.
5. As you bring it to the table, push a teaspoon of icing sugar through a fine sieve to give a light dusting.

ADDITIONAL INFORMATION

MAKE AHEAD / STORE:

This cake is best when freshly made and still warm. Store in an airtight container in a cool place for up to 3 days or in the fridge for up to 5 days. In warm climates keep the cake in the fridge. Remove from the fridge about an hour before serving to let the cake come up to room temperature.

To freeze, wrap the cake tightly in a double layer of food wrap and a layer of foil. Freeze for up to 3 months. Unwrap, cover loosely and thaw overnight in the fridge and remove about an hour before serving, to let the cake come to room temperature
