

From the Valley Kitchen

Raspberry Frangipane



Ingredients:

14 Tablespoons Unsalted Butter
(2 sticks minus 2 tablespoons,
plus more for greasing pan) at
room temperature
1 Cup Sifted Cake Flour (plus
more for pan and berries)
14 Tablespoons (7 ounces)
Almond Paste*
1 Cup, 2 Tablespoons Sugar
1 Teaspoon Vanilla Extract
5 Large Eggs
1 ½ Cups Fresh Raspberries (cut
in half if desired)
⅓ Cup Sliced Almonds (optional)

**do not use marzipan*

Directions:

Preheat oven to 350°F. Lightly grease a 9-inch round cake pan with butter, then dust with flour, shaking out excess. Combine almond paste, 14 tablespoons of butter, and sugar in the bowl of a stand mixer or hand-held mixer; beat on low, then medium speed until smooth and light. Add the vanilla and eggs one at a time, beating well and scraping down the sides of the bowl after each addition. By hand, gently fold in the flour until barely incorporated. Use a little flour to coat the raspberries, then fold them into the batter; avoid overmixing, or the cake will be tough. Pour the batter into the prepared pan; bake for 45 to 50 minutes, until the top is nicely browned and a toothpick inserted into the center comes out clean. For added texture, add sliced almonds on top for the last 10 minutes of baking. Cool completely before removing from the pan. Slice and serve with fresh whipped cream.