

# Italian olive oil almond cake

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Italian olive oil almond cake( torta di mandole in Italian) is made with ground almonds and just a few pantry ingredients. This simple cake is then dusted with powder sugar and sliced almonds.

My version on this recipe is to mix finely ground almonds with flour for structure and baking powder to give the cake more rise. A little orange zest adds a hint of citrus and the almond extract adds to the almond flavor.

This almond cake can be made with either almond flour or finely ground almonds, offering flexibility while keeping its signature nutty flavor and moist texture. Almond flour provides a finer texture, resulting in a smoother crumb. It's perfect for a more refined bakery- style finish.

Grinding whole almonds at home adds a slightly coarser texture and a rustic look to the cake . to prepare , pulse the almonds in a food processor until they reach a fine meal-like consistency . Both options work in this recipe allowing you to choose based on your preference or ingredient availability.

## Here's a few tips to ensure your Italian olive oil almond cake turns out perfectly

Use room- temperature ingredients. bring the eggs to room temperature before starting. This helps the batter to mix evenly and creates a smooth texture.

Don't overmix the batter. Once you add the flour, almond flour or finely ground almonds mix gently just until well combined. Overmixing can make the cake dense and heavy.

Since almond cakes can be moist , use a toothpick to check the center for doneness. It should come out clean or with just few crumbs.

Let the cake cool completely. Almond cakes are delicate when warm. Allow the cake to cool 10-15 minutes remove removing the collar of the spring form pan.

Optional finishes: Dust the cake with powder sugar and top with cut almonds. You can also spread the cake with a thin layer of apricot jam then adding the almonds and powder sugar. This Italian olive oil almond cake is easy to make, uses just a few ingredients and it's delicious. ENJOY!!!!

## Ingredients

- 1 1/2 cups almond flour or finely ground almonds
- 1 cup all purpose flour
- 2 tsp. baking powder
- orange zest from 1 orange
- 1 teaspoon salt
- 1 1/2 cups sugar
- 3 large eggs
- 3/4 cup olive oil
- 1 Tbsp. almond extract
- sliced almonds and powder sugar for topping

## Instructions

1. Preheat your oven to 350- degrees. Grease a 9 inch spring form pan
2. In a bowl mix the almond flour or ground almonds, regular flour, salt and baking powder and orange zest.

3. In a separate bowl beat the eggs with the sugar until light and fluffy about 2 minutes. Add the oil and almond extract mix until well combined. Add the flour mixture and mix just until well combined.
4. Pour the cake batter into the prepared pan. Place in the center rack and bake for 30-35 minutes or until a toothpick inserted in the middle comes out clean. Let the cake cool before removing the collar.
5. Top with powder sugar and sliced almonds. ENJOY!!!!