



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Desserts: Deluxe Buckwheat Almond Cake

Serves: 10 servings

Ingredients

1 1/2 cups skin
on sliced almonds
3/4 cup unsalted butter, softened
3/4 cup sugar divided
4 eggs, separated
2 tsp. vanilla extract
1/8 tsp. salt
1/2 cup light buckwheat flour
1/2 cup raspberry preserves
10 inch round paper lace doily
1 tbsp. confectioners' sugar

Directions

Oil bottom of 9 x 1-1/2 inch round cake pan and line with waxed paper. Finely grind almonds in food processor, blender or nut-chopper.

In large bowl, cream butter and 6 tablespoons sugar. Beat in yolks, one at a time. Stir in vanilla and almonds.

In medium bowl, beat egg whites and salt to soft peaks; gradually add remaining sugar, beating until soft, glossy peaks form. Lightly fold 1/4 beaten whites into batter. Sift 1/4 flour over batter; combine lightly. Alternately add remaining whites and flour in this manner.

Pour batter into pan. Bake at 350° for 30 minutes or until tester inserted into center comes out clean. Cool on rack 10 minutes; remove from pan.

When cool, slice horizontally into 2 layers. Place bottom layer, cut side up, on plate; spread with preserves. Top with remaining layer, cut side down. Place doily on top; sprinkle with confectioners' sugar; remove doily.

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