

Baked Desserts

Almond Cake with White Chocolate Maple Sauce

½ cup	Butter, softened
½ cup	Sugar
1 cup	Almond Paste
3 large	Eggs
1 ½ tbsp	All Purpose Flour
½ tsp	Salt
2 ½ tbsp	Kirsch

• Preheat oven to 300 degrees. Butter and 8" x 2" round cake pan and line with wax paper. In a mixer, beat together butter and sugar until fluffy. Add almond paste one tablespoon at a time and mix until well incorporated. Add eggs, one at a time into this mixture, continuing to beat. Once well blended, beat in flour, salt, and Kirsch until combined. Pour batter into the cake pan and bake in the middle of the oven for 50 minutes or until toothpick test comes out clean.

• Turn cake over on a wire rack and let cool. Once cooled, dust with powdered sugar and add sauce.

White Chocolate Maple Sauce

1-16 oz bottle	Lyons White White Chocolate Designer Dessert Sauce
1 tsp	Maple Extract

• Blend the two ingredients until well mixed.

