

Torta de Santiago Almond Sponge Cake

1 lb. blanched almonds (about 3 c.)
2 1/2 c. granulated sugar
1/2 c. unsalted butter, at room temperature
7 eggs
1/3 c. all-purpose flour
1 t. lemon zest
1 T. lemon juice

Preheat oven to 350°. Butter a 9-inch spring form pan. Toast the almonds on a baking sheet just until their aroma is released, 8-10 minutes. Transfer to a plate, let cool, and then place in a blender or food processor with a few tablespoons of the granulated sugar. Process until finely ground.

In a bowl, using an electric mixer, beat together the butter and the remaining granulated sugar until fluffy. Beat in the eggs, one at a time, beating well after each addition. Stir in the flour, ground almonds and lemon zest. Pour into the prepared pan.

Bake until a skewer inserted into the center emerges clean, about 1 hour. Remove from the oven and prick the top of the cake with a fork. Sprinkle with the lemon juice. Release the pan sides and slide the cake from the pan bottom onto a rack to cool.

Serve this with a glass of the Dios Baco Oloroso sherry for the perfect end to your evening.