



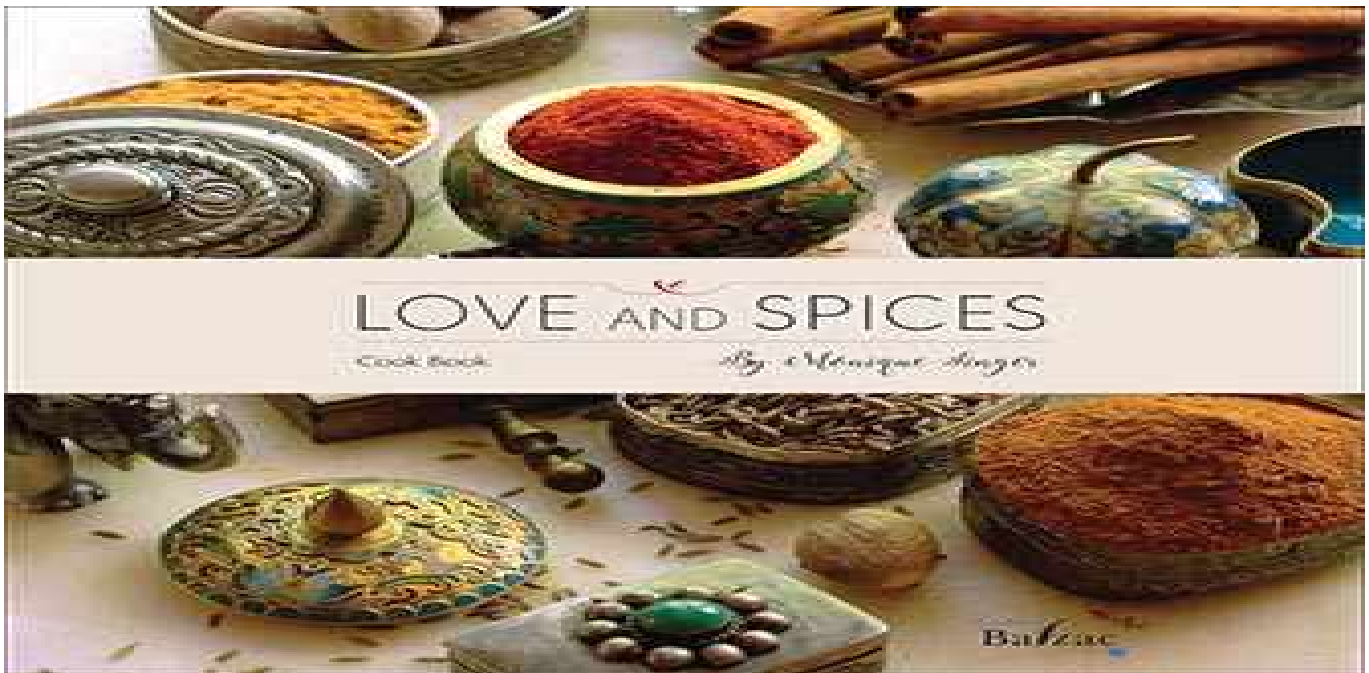
Love and Spices: Flourless Almond Cake

Description

Treat your mom to this delightful cake on Mother's Day!

Recipe by **Monique Singer**

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Westmount Magazine is proud to offer its readers sample recipes from [Love and Spices](#), a beautifully illustrated cookbook by **Monique Singer**. With this new series, you will discover some unique recipes dedicated to cooking with spices, from hors d'œuvres to desserts.

Monique Singer knows how to make people talk, sing and dance spices! From her earliest childhood, alongside



her grandmother and sisters, she learned how to create a delicious and original cuisine with her senses, her hands and all her love.

From her family's table to the jet-set parties she has catered in New York, Los Angeles, Venezuela, Spain, Haiti, and Asia, regardless of the set-up, function, atmosphere or style, Monique's food has left its imprint on people's taste buds.

Enjoy!

Flourless Almond Cake

Exceptionally moist and dense, almost like a giant almond macaroon of some sort, this flourless almond cake is known as gâteau de Visan, named after the Provençal village in France where it originated. One slice of this cake, à la Monique, is delightful and guilt-free.

Preparation time: 40 min | Baking time: 35 to 40 min | Preheat oven to 325°F/160°C | Yields: 8 servings

Cake

- 6 eggs
- 2 cups / 190 g ground almonds, not almond flour
- 1/2 cup / 60 g icing sugar
- 1/4 cup / 30 g granulated sugar
- 3 tbsp orange blossom water
- 1 tsp almond extract
- 1 lemon, juiced
- 1 lemon zest
- 8 inch / 20 cm ring-shaped springform pan with removable bottom

Line the base of the 8-inch cake pan with parchment paper cut to fit the bottom of the pan and set aside.

Place egg whites into a separate bowl.

Beat the egg yolks with 1/2 cup / 60 g of sugar until pale yellow and fluffy.

Slowly add the almond extract and the orange blossom water, continuing to beat at low speed.

Mix in the ground almonds, the lemon juice and zest, set aside.

Beat the egg whites with 1/4 cup / 30 g sugar until peaks form.

Slowly add the egg whites into the egg yolk mixture and fold, do not stir.

Pour into the prepared pan and bake for 35 to 40 minutes.

Remove from the oven and let cool.

Using a knife, cut around the pan.

Turning it over onto a serving plate, peel off the parchment paper.

Syrup and caramelized orange, optional

- 2 oranges
- 1 cup / 236 ml water
- 1 cup / 110 g sugar
- 1/4 cup / 60 ml freshly squeezed orange juice, or store-bought orange juice, no pulp
- 1/4 cup / 60 ml orange liqueur, optional

Cut an orange into very thin slices with a sharp knife and set aside.

In a small saucepan, place the slices into 1 cup water, simmer until softened.

Add the sugar and the orange juice.



Cook for about 20 minutes until thickened and bubbling.
Arrange the orange slices on top of the cake then pour syrup over the top of the cake.

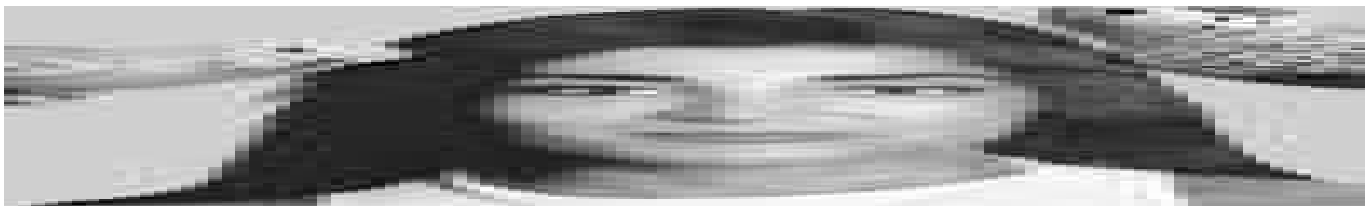
If not served with caramelized oranges just dust with icing sugar.

Images: Anne Fillion

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Monique Singer is a cultural creator now based in Montreal, usually found travelling the world, experiencing other cultures and sharing what she finds most interesting. At the top of her food passion is her attraction for spices, their benefits and the distinctive flavour they bring to all dishes. [LinkedIn](#)



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