

Torta de cielo

Recipe for 4 persons

Description

A traditional cake from Mexico to which we added a bit of a personal touch...

Enjoy!

Note

A perfect cake to accompany a tea or coffee.

Ingredients

Torta de cielo

- 250 Gr Almond powder
- 250 Gr Sugar
- 1 Tbsp Flour
- 0.50 Tsp Baking powder
- 5 Unit(s) Egg
- 1 Tsp Vanilla extract
- 1 Tsp Almond extract
- 60 Ml Jack daniel's
- 2 Tbsp Honey
- 1 Handful(s) Sliced almonds
- 2 Tbsp Icing sugar

Preparation

- Preparation time **10 mins**
- Preheat your at **350 F°**

Torta de cielo

Roast the almonds without fat on a parchment-lined baking sheet in the oven for 5-10 minutes.

Separate the egg whites from the yolks

Beat the whites lightly to liquefy them, then add the sugar. Mix until dissolved (this preparation must be liquid, we're not trying to make a meringue)

Mix the almond powder, flour and baking powder.

Pour the white/sugar mixture into this preparation along with the yolks and Jack Daniel's and mix.

Butter and flour a mold.

Pour the mixture into the pan and bake for 40 minutes.

After baking, brush the surface of the cake with honey and sprinkle with the slivered almonds so that they stick to the cake.

Wait for the cake to cool before unmolding it.

Sprinkle with powdered sugar.

Bon appétit!