

This cake is rich, sweet and moist. The raspberry sauce adds a nice contrast to the sweetness. The cake keeps for several days and can be baked ahead of time. The raspberry sauce keeps in the fridge for up to 5 days and is great over ice cream.

Ingredients:

A 9- inch round cake pan

3/4 cup sugar
7 oz. almond paste
1/2 cup butter, (room temperature)
3 eggs (room temperature)
1 tbsp Kirschwasser or Triple Sec
1/4 tsp almond extract
1/3tsp baking powder
Powered sugar (to dust cake)
1/4 cup flour

Directions:

Preheat oven to 350 degrees.
Butter and flour an 9 -inch round cake pan.
Combine flour and baking powder.
Beat soft butter and sugar until well blended and fluffy.
Add marzipan and blend well.
Beat in eggs, one at a time, until well blended.
Mix in Kirschwasser and almond extract until well blended
Add flour and baking powder until just barely mixed. Do not beat it or it will get tough.
Scrape the dough into a bowl and bake about 40 to 50 minutes until toothpick comes out clean.
Cool slightly.
Invert on a serving plate and dust lightly with powered sugar.

Raspberry Sauce :

12 or more ounces of frozen raspberries, thawed
1-2 tbsp. sugar

Combine raspberries with sugar
Purée in blender. Press through a sieve to remove seeds.
Refrigerate in a container with a lid.

Recipe by cooks.com

