

rare recipes
by
Reena Malhotra

ALMOND CAKE



Ingredients :

(In order of requirement, during preparation)

For the Cake :

- | | |
|---|-------------|
| <input type="checkbox"/> Refined Flour (Maida) | 1 ½ cups |
| <input type="checkbox"/> Baking Powder | 2 teaspoons |
| <input type="checkbox"/> Salt | A pinch |
| <input type="checkbox"/> Eggs | 2 |
| <input type="checkbox"/> Sugar – Powdered | 1 cup |
| <input type="checkbox"/> Butter (Unsalted & Soft) | 1 cup |
| <input type="checkbox"/> Vanilla Essence | 4 - 5 drops |
| <input type="checkbox"/> Almonds (Finely Chopped) | ½ cup |



Non-Vegetarian

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Method of Preparation :

- Pre-heat the Oven to 200 degrees Celsius.
- Grease a Cake Baking Tin/ Baking Dish with Butter.
- Sieve the Refined Flour, Baking Powder and a pinch of Salt in a Bowl and keep aside.
- Beat Eggs well in a Bowl.
- Mix Sugar and Melted Butter in another Bowl.
- Add the beaten Eggs to the mixture of Sugar and melted Butter.
- Beat the mixture very well.
- Add the Flour mixture slowly into the ready mixture of Eggs, Butter and Sugar.
- Add and Mix Vanilla Essence to the above mixture slowly.
- The Cake Batter is now ready.
- Pour the Cake Batter into the Baking Tin/ Baking Dish.
- Sprinkle chopped Almonds over the Batter in the Baking Dish.
- Bake the Cake for 30-40 minutes at 200 degrees Celsius.
- Check the readiness of the Cake after 30 minutes at 5 minute intervals, by inserting a Knife/ Toothpick into the Cake. If the Cake is ready then the Knife/ Toothpick will not be wet and sticky and will come out dry.
- Remove from the Oven when ready and allow it to cool.
- Take a Serving Dish.
- Turn the Baking Tin/ Baking Dish upside down and tap it gently, allowing the Cake to come out and rest on the Serving Dish.
- Slice the Cake into pieces.
- Serve Cool and Enjoy.

This cake tastes best, when consumed within 30 minutes of serving

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