

Peach Frangipane (Almond Cake)

Ingredients

Ingredients	Quantity
Unsalted Butter	1 cup + 3 TBSP
Granulated Sugar	1 cup + 3 TBSP
Whole eggs	7 whole eggs
Cake Flour	1/2 cup + 3 TBSP
Almond Flour	1 cup + 3 TBSP
Frozen Peaches	2 cups



Procedure

1. Preheat the oven to 370F. Sift all dry ingredients together to make homogeneous, set aside
2. In Kitchen Aid mixer on med -high setting, whip soft butter and sugar together until light and fluffy texture.
3. Reduce speed to low, and add room temperature eggs one at a time.
4. Add the dry ingredients into mixing bowl in small batches, this way the mixture can properly emulsify.
5. Pour mixture into the **Silpat® Entremet**.
6. Arrange slices of peaches or pears on top of the batter and press slightly into the filling
7. Bake on center rack in oven about 30 to 40 minutes, until cake is firm to the touch in the center and slightly golden.
8. Cool on wire rack, demold and cut into squares.

Tools & Equipment

- **Silpat® Entremet**
- Kitchen Aid mixer, whisk attachment
- Measuring spoons
- Wire cooling rack
- Chef's knife
- Measuring cups
- Cutting board

RECIPE DIFFICULTY LEVEL



EASY



MODERATE



CHALLENGING



PROFESSIONAL