



Macadamia-Almond Cake

The texture of this cake is ethereal—it's moist and airy, yet filled with rich flavor from the macadamia nuts and almond flour. Cool this cake thoroughly before slicing for the best results. This cake will keep for 2 to 3 days, but the sugary crust won't last more than a day. If you want to substitute hazelnut flour, you can, with similarly spectacular results.

INGREDIENTS

Baking spray with flour 1/2 cup plus 2 Tbsp.
Granulated sugar, divided
3 1/2 ounces Almond flour (1 cup)
1/2 cup macadamia nuts
1 teaspoon baking powder
1/4 teaspoon salt
4 large eggs, separated
1 teaspoon vanilla extract
1/2 cup toasted unsweetened flaked coconut

INGREDIENTS

Step 1

Preheat oven to 350°F. Lightly coat an 8-inch round cake pan with baking spray. Add 2 tablespoons sugar, and turn pan to coat bottom and sides.

Step 2

Process flour, nuts, baking powder, and salt in a food processor until finely ground. Combine egg yolks, vanilla, and remaining 1/2 cup sugar in a large bowl. Stir in flour mixture until fully combined. (Mixture will be stiff.)

Step 3

Beat egg whites with a mixer on high speed until stiff peaks form, 1 1/2 to 2 minutes. Stir one-third of the egg whites into flour mixture to loosen it up. Gently fold remaining two-thirds egg whites into flour mixture. Pour batter into prepared pan.

Step 4

Bake at 350°F until a wooden pick inserted in center comes out clean, 25 to 28 minutes. Cool in pan on a wire rack 15 minutes. Invert onto a plate. While cake is still warm, very gently press coconut evenly into top of cake. Cool completely.