Peach Almond Cake and Pancake recipes

Ingredients

1 peach  
(1/2 chopped, 1/2 minced)

1 large egg
1 cup almond flour
1 Tbs honey
1 tsp vanilla
1 pinch baking soda
1 pinch salt

To make the cake:

1) Preheat oven to 350 degrees F. Grease 8x8 baking pan, set aside.
2) In a mixing bowl, mix all the ingredients.
3) Pour the batter into the pan. Bake for 20 mins, or until center is firm.
4) Let cool, slice and garnish each plate, and serve with your choice of garnish.

Notes:

• Use hazelnut flour instead of almond flour. Garnish with roasted hazelnuts.
• Put on the bottom of the pan before pouring in the batter:
  • toasted chopped almonds  
  • caramelized peach slices
• Make ahead: this cake freezes well. Bring to room temperature before serving.
• Doubling the recipe works!

Garnish ideas:

• almonds
• chocolate shavings
• cacao powder
• whipped cream
• lemon curd
• yogurt
• peach slices

To make pancakes:

1) In a mixing bowl, mix all the ingredients.
2) Heat skillet over medium heat with oil and butter.
3) Scoop the batter into the skillet, using approximately 1/8 cup for each pancake. Brown both sides, serve with your choice of garnish.

Notes:

• Adapted from: https://elanaspantry.com/orange-cake/
• Based on Tarta de Santiago: https://www.thebossykitchen.com/spanish-almond-cake-recipe-tarta-de-santiago/

Joni Sare, July 2020