

# Ginger Marcona Almond Coffee Cake

**Makes a 9-inch round cake**

Recipe closely adapted from *Fine Cooking Magazine*

## **For streusel topping:**

- 🌀 4 Tbsp unsalted butter
- 🌀 ⅔ c all-purpose flour
- 🌀 ¼ c coarsely chopped salted Marcona almonds
- 🌀 2 Tbsp granulated sugar
- 🌀 2 Tbsp light brown sugar
- 🌀 ½ tsp ground ginger
- 🌀 ¼ tsp baking powder
- 🌀 ¼ tsp table salt

## **For the filling:**

- 🌀 ¾ c coarsely chopped salted Marcona almonds
- 🌀 3 Tbsp granulated sugar
- 🌀 3 Tbsp light brown sugar
- 🌀 ⅛ tsp freshly ground nutmeg
- 🌀 ½ c very finely chopped crystallized ginger

## **For the cake:**

- 🌀 3 c sifted flour cake
- 🌀 1½ tsp baking powder
- 🌀 1 tsp baking soda
- 🌀 ¾ tsp table salt
- 🌀 1¼ c unsalted butter, slightly softened
- 🌀 1⅔ c superfine sugar
- 🌀 4 large eggs
- 🌀 2 tsp pure vanilla extract
- 🌀 2 c sour cream
- 🌀 powdered sugar for sprinkling cooled cake



## **Make the topping:**

In a 2-quart saucepan, heat the butter over medium heat until almost melted. Remove from the heat and allow to cool a bit. In a medium bowl, combine the remaining topping ingredients and crumble with your fingers. Add the flour mixture to the butter and stir until topping is evenly moistened and crumbly.

## **Make the filling:**

In a food processor, pulse the filling ingredients until the almonds are finely ground, 10 to 12 Pulses. Empty the mixture into a medium bowl.

## **Make the cake batter:**

Grease a 9-inch springform pan with non stick cooking spray and preheat an oven to 350 degrees.

In a medium bowl, whisk the flour, baking powder, baking soda, and salt.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed until smooth and creamy, 1-2 minutes. Add the sugar slowly, beating until combined, scraping down the bowl. Beat in the eggs one at a time, blending each one completely before adding the next then add the vanilla.

On low speed, alternate adding the dry ingredients and the sour cream, beginning and ending with the flour, and scraping the bowl as needed.

## **Layer and marble the batter and filling:**

Spoon 2 generous cups of the batter into the prepared pan. Smooth in a an even layer, spreading the batter to the side of the pan first and then to the center.

Sprinkle about ½ cup of the filling evenly over the batter.

Cover the filling with an additional 2 cups of batter, dropping dollops around the pan and smoothing with the back of a spoon.

Sprinkle another ½ cup of the filling evenly over the batter and cover with 2 more cups of batter.

Layer on the remaining filling and then the remaining batter. (You'll have four layers of batter and three layers of filling.) Smooth the top with the back of the spoon.

Crumble prepared topping on top of cake in an even layer, breaking up any large clumps.

Bake for 60-70 minutes or until an inserted tester comes out clean. Remove from oven and allow to cool for about 10 minutes.

Run a knife around circumference and release cake from spring pan and transfer to rack to cool completely.