

ANTE DE ALMENDRA (Almond Cake)

Ingredients:

ALMOND CAKE

1 marquesnote (recipe follows)
2/3 cup raisins, for garnish
2/3 cup toasted almonds, for garnish
Cinnamon stick, for garnish

ALMOND PASTE

1-1/2 cups blanched almonds
4 cups milk
1 1/2 cups sugar

SYRUP

2 cups sugar
1/2 cup water
1 large cinnamon stick
2 cups dry sherry

Directions:

- ☀️ Remove the crust from the marquesote. Slice about 1/2 inches thick and set aside. (If the marquesote was baked in a layer cake pan, slice in half horizontally.)
- ☀️ To prepare the almond paste, grind the almonds very fine in a nut grinder or mortar. Place in a saucepan with the milk and sugar and boil until thick.
- ☀️ To make the syrup, mix the sugar, water and cinnamon stick in a heavy saucepan and boil, stirring, until the mixture forms a light syrup. Remove from the heat and stir in the sherry.
- ☀️ On a glass plate, arrange half of the sliced cake bread in a layer. Pour some syrup over it and top with half of the almond paste, repeat these layers, spreading the almond paste on top and on all sides. Garnish with the raisins, toasted almonds and shavings of the cinnamon stick.