



ALMOND PICNIC CAKES

Adapted from the Vanilla Bean Baking Book

Makes three six-inch cakes

INGREDIENTS

- *1 1/2 cups (213 g) all-purpose flour*
- *3/4 teaspoon baking powder*
- *1/2 teaspoon baking soda*
- *3/4 teaspoon salt*
- *8 tablespoons (1 stick; 113 g) unsalted butter, room temperature*
- *1 cup (198 g) sugar, plus 2 tablespoons for sprinkling*
- *2 large eggs*
- *teaspoon pure vanilla extract*
- *1/2 teaspoon almond extract*
- *1/2 cup buttermilk*
- *1/2 cup sour cream*
- *1 cup (100 g) sliced almonds*

PREPARATION

Adjust the oven rack to the lower middle position. Preheat the oven to 375°F. Grease and flour three 6 by 2-inch round cake pans and line the bottoms with parchment paper.

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

In the bowl of a stand mixer fitted with a paddle, beat the butter on medium until smooth. Add the sugar and beat until light and fluffy, 2 to 3 minutes. Add the eggs and beat on medium until combined. Add the vanilla extract and almond extract and beat on low until combined. Add half the flour mixture and mix on low until just combined. With the mixer running on low, add the buttermilk in a slow steady stream; stop the mixer and scrape down the sides of the bowl. Add the sour cream and mix on low until combined.

Add the rest of the flour mixture and beat on low until just combined.

Pour the batter evenly into the prepared pans. Smooth the tops with an offset spatula or table knife, then sprinkle each evenly with the almonds and the remaining 2 tablespoons of sugar.

Bake 18 to 22 minutes, until golden and a wooden skewer or toothpick comes out clean.

Transfer the pans to a wire rack and let cool for 15 minutes. Remove the cakes from the pans and finish cooling on the wire rack.

