

Amaretto Apricot Cake

(also pictured on page 190)

Active time 25 minutes

Total time 1 hour 35 minutes
plus cooling

Makes 16 servings

Nonstick baking spray with flour

2½ c. all-purpose flour

1 tsp. baking powder

¼ tsp. baking soda

½ tsp. salt

1 tube (7 oz.) almond paste
(not marzipan)

1½ c. granulated sugar

6 oz. dried apricots, preferably
California (about 1¾ c.)

¾ c. butter or margarine (1½ sticks),
softened

- 5 lg. eggs, lightly beaten
- 2 Tbsp. amaretto or 1 tsp.
vanilla extract
- 8 oz. sour cream,
at room temperature
- 1 c. confectioners' sugar
- 1 to 2 tablespoons
fresh lemon juice
- Raspberries and fresh mint
leaves, for garnish

1. Preheat oven to 325°F. Coat 10-cup (10-in.) fluted baking pan (such as Bundt) with baking spray.
2. On large sheet of waxed paper, combine 2 cups flour, baking powder, baking soda, and salt.
3. In food processor with knife blade attached, pulse almond paste and sugar until finely ground. Transfer to large bowl. In same food processor (do not wipe bowl), pulse apricots and remaining ½ cup flour until finely chopped.
4. Add butter to bowl with almond sugar. With mixer on medium-high speed, beat 7 minutes or until pale and fluffy. With mixer on medium speed, add eggs gradually and then add amaretto until incorporated, occasionally scraping bowl with rubber spatula.
5. With mixer on low speed, add flour mixture alternately with sour cream, beginning and ending with flour mixture, scraping bowl occasionally, until batter is smooth. With rubber spatula, fold in apricot mixture until blended.
6. Transfer batter to prepared pan. Bake 1 hour 15 minutes or until toothpick inserted in center of cake comes out clean. Cool cake in pan on wire rack 15 minutes, then invert onto rack and cool completely. Cake can be kept at room temperature in an airtight container up to 3 days. Or, tightly wrapped in plastic wrap, cake can be frozen up to 1 month.
7. To serve, place cake on cake plate. In small bowl, stir confectioners' sugar and 1 tablespoon lemon juice until well mixed. Add more lemon juice if necessary to achieve consistency of honey. Pour over cake to glaze. Garnish with raspberries and mint leaves. Allow glaze to set, about 5 minutes, before slicing.

EACH SERVING 🍷 About 390 calories,
6 g protein, 55 g carbohydrate,
17 g total fat (8 g saturated), 2 g fiber,
96 mg cholesterol, 225 mg sodium.

