

Lavander - Almond Bundt Cake



You know how it feels when you fall in love like a crazy fool over one ingredient, and after that you want to use it in everything you cook? Well it happened to us, therefore we baked a lavender – almond cake.

Good god! May the lord have mercy on our diets! This cake has a certain je ne sais quoi... lavender flavor, firm texture, not the fluffy sponge cake you are used to.

Oh no, this cake over here ain't no lie!

Ingredients:

- 2 cups sugar
- 1/2 cup almonds
- 1 tablespoon plus 1 teaspoon dried lavender flowers
- 1 cup butter room temperature
- 4 eggs
- 2 teaspoons vanilla extract
- 1 cup sour cream
- 1/4 cup half-and-half cream
- 2-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 4 teaspoons boiling water
- 3/4 cup confectioners sugar

Grease the pan with butter and then sprinkle some flour and set aside. In a blender, mix 1/2 cup sugar, almonds and a tablespoon of lavender until it has a very fine texture – like a flour. In a large bowl mix the butter (at room temperature) and remaining sugar until light & fluffy. Combine the almond-lavander flour with mixed butter. Gradually add the eggs, one by one, making sure they are well incorporated into the composition. Add vanilla.

In a bowl combine sour cream and half-and-half cream. Use another bowl to mix the flour, baking soda and salt all together. Combine gradually the dry ingredients with the cream made from half-and-half cream and almond lavender mixture.

Pour it in your bundt pan and bake it for 50-60 min. at 160C or until the cake passes the toothpick test.

When it's done let it for 5-10 minutes to take a rest in the oven, with the door slightly opened, and a few minutes more on a cooling rack.

Optional: Make an infusion of lavender and boiling water – leave it for a few minutes. Strain lavender and use remaining water to mix it with confectioners sugar until you get the desired consistency of a topping (this step it's not that necessary since the cake is already sweet and full of flavor).

My two cents!



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