

Torta Caprese Bianca (Italian Lemon Cake)



Serves: 12

This cake is a from the isle of Capri. It contains no flour but is made instead with almond flour and is gluten free with a bright lemon flavor. Once baked this cake freezes beautifully.

Yield: 1 10" cake

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients:

3 1/4 cups	almond flour
1 1/3 cups	white chocolate chips
3 tablespoons	heavy cream
13 tablespoons	butter, softened
2/3 cup	sugar
	lemon zest, from 3 lemons
4	large eggs, separated
1 teaspoon	lemon extract
2 tablespoons	limoncello liqueur
	confectioners sugar, to dust
	fresh berries, to garnish

Directions:

1. Preheat your oven to 350°F
2. Butter a 10" springform pan and line bottom with parchment paper.
3. In a microwave safe bowl, combine white chocolate chips and cream. Heat in 1 minute increments stirring after each increment until melted and thoroughly combined. Set aside to cool slightly.
4. In a large bowl beat butter and half of the sugar until fluffy. Add zest, egg yolks, and lemon extract until well mixed.
5. Add almond flour, melted white chocolate, and limoncello. Beat until well combined.
6. In a separate bowl beat egg whites gradually adding remaining sugar until soft peaks form.
7. Fold egg whites into batter until well combined. Pour batter into pan and bake for 30 minutes.
8. Remove from oven and let sit for 10 minutes before removing springform. Allow to cool completely before removing from bottom to a cake plate.
9. Dust with confectioners sugar and garnishing with fresh berries and mint.

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