

Almond Cake with Blood Oranges (Gluten-Free)

<http://userealbutter.com/2019/03/28/almond-cake-blood-oranges-recipe/>

adapted from [King Arthur Flour](#)

1 tbsp butter or coconut oil, melted
2 tbsps sugar
4 large eggs, separated and at room temperature
1/2 cup sugar
1 tsp vanilla
1 tsp almond extract (optional, but good)
1 1/4 cup almond flour
1 tbsp coconut flour (you can substitute 1/4 cup almond flour for 1 tbsp coconut flour)
1 tsp baking powder (1/4 tsp baking powder at 8500 feet above sea level)
1/4 tsp salt

topping

1 1/2 cups heavy whipping cream
1-2 tbsps sugar
1/2 tsp vanilla extract
1/4 tsp almond extract
2 cups orange segments, supremed
1/4 cup raw pistachios, blanched for 1 minute in boiling water, drained, and skinned

Position your baking rack in the center of the oven and preheat to 350°F. Line an 8-inch springform pan with parchment paper. My lazy way to do this is to lay a square of parchment over the detached base, set the ring around the base then close the ring on the base with the parchment paper corners sticking out on the outside of the pan. Alternatively, you can assemble your springform pan, grease the bottom and lay a circular 8-inch sheet of parchment down on the base. Brush melted butter or coconut oil over the base and up the sides of the pan. Sprinkle 2 tablespoons of sugar on the bottom of the pan.

Make the cake: Beat the egg yolks, 1/4 cup sugar, vanilla extract, and almond extract together until smooth and slightly lighter in color. In a separate bowl, whip the egg whites to soft peaks. Slowly beat in the remaining 1/4 cup of sugar until the whites are at medium peaks and a little shiny/glossy. In another bowl, whisk the almond flour, coconut flour, baking powder, and salt together. Stir the dry ingredients into the egg yolk mixture. This will result in a very thick batter. Take 1/2 cup of the whipped egg whites and fold them into the egg yolk mixture until fully incorporated. Repeat with another 1/2 cup of the whipped egg whites. This gradually lightens the batter without completely deflating all of the air bubbles in the egg whites, which are important for the structure of the cake. Fold in the rest of the egg whites 1/2 cup at a time, taking care not to stir too hard and deflate the bubbles. The batter should be smooth and fluffy.

Pour the batter into the pan and smooth the top. Bake 30-35 minutes (mine took 45 minutes) until the top is golden brown. The recipe suggests the toothpick test for doneness, but that deflated my cake! I found tapping the top until it no longer jiggled helped. Remove from oven and let the cake cool in the pan for 5 minutes. Use a knife around the edges to release the sides from the pan, then turn the cake out.

Make the whipped cream and garnish the cake: Beat the whipping cream, sugar, vanilla extract, and almond extract together to medium peaks. When the cake is completely cooled, top with whipped cream, orange segments, and pistachios. Sprinkle some orange zest on top if you like. Serves 6.