

Royal Raspberry and Almond Cake with Toasted Almond Glaze

<http://userealbutter.com/2007/12/26/raspberry-almond-tea-cake-recipe/>
from Easiest and Best Coffee Cakes and Quick Breads by Renny Darling

1/2 cup almond paste
1/3 cup oil
1 egg
1/2 cup sugar
1/2 cup buttermilk
1/2 cup sour cream
1 tsp almond extract
2 cups flour
1 tbsp baking powder (3/4 tsp for 8500 feet elevation)
3/4 cup raspberries

toasted almond glaze

1 tbsp cream
1/4 tsp almond extract
3/4 cup sifted powdered sugar
3 tbsps finely chopped toasted almonds

Preheat oven to 325°F. *Jen's note: Pulse the almond paste and sugar together in a food processor until fine grained and mixed. Combine the first seven ingredients together until blended. Add flour and baking powder and stir until dry ingredients are just moistened. Gently fold in the raspberries. Place batter into a greased 10-inch tube pan (or bundt) and bake for 45 minutes, or until a cake tester inserted in the center comes out clean. [For a double batch, bake for about 1 hour and 5 minutes]. Allow to cool in pan. To make the toasted almond glaze, stir together all of the ingredients until blended. When cake is cool, remove from pan and drizzle top with toasted almond glaze. Serves 8 to 10.