

Peach Almond Cake and Pancake recipes



Makes :
6 muffins
or 8x8 baking pan
r, about a dozen pancakes

Ingredients

- 1 peach
(1/2 chopped, 1/2 minced)
- 1 large egg
- 1 cup almond flour
- 1 Tbls honey
- 1 tsp vanilla
- 1 pinch baking soda
- 1 pinch salt

Garnish ideas:

- almonds
- chocolate shavings
- cacao powder
- whipped cream
- lemon curd
- yogurt
- peach slices

To make the cake:

- 1) Preheat oven to 350 degrees F.
Grease 8x8 baking pan, set aside.
- 2) In a mixing bowl, mix all the ingredients.
- 3) Pour the batter into the pan.
Bake for 20 mins, or until center is firm.
- 4) Let cool, slice and garnish each plate, and serve with your choice of garnish.

To make pancakes:

- 1) In a mixing bowl, mix all the ingredients.
- 2) Heat skillet over medium heat with oil and butter.
- 3) Scoop the batter into the skillet, using approximately 1/8 cup for each pancake. Brown both sides, serve with your choice of garnish.

Notes:

- Use hazelnut flour instead of almond flour.
Garnish with roasted hazelnuts.
- Put on the bottom of the pan before pouring in the batter:
 - toasted chopped almonds
 - caramelized peach slices
- Make ahead: this cake freezes well. Bring to room temperature before serving.
- Doubling the recipe works!

Joni Sare, July 2020

• Adapted from: <https://elanaspantry.com/orange-cake/>

• Based on Tarta de Santiago: <https://www.thebossykitchen.com/spanish-almond-cake-recipe-tarta-de-santiago/>

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