



SANTIAGO

TASTES OF THE CAMINO

3-2022
used orange
zest = excellent!

5 stars!
Delightful!

1st recipe tried

2-16-2022
for Andrea's
birthday

TARTA DE SANTIAGO

St. James Cake

Position the rack in the middle of the oven. Preheat the oven to 350°F (180°C).

Line the bottom of an 8-inch (20-cm) cake pan or springform pan with parchment paper and set aside. It is best to use a light-colored baking pan, as the darker pans will cause the bottom and sides of the cake to brown much faster than the top.

In a large bowl, beat the eggs and sugar with a whisk or with an electric mixer at medium speed. Continue beating until the mixture is thick and pale yellow, about 5 minutes by hand or 4 minutes with a mixer. Beat in the almond extract and lemon zest until smooth and uniform.

With a wooden spoon or a rubber spatula stir in the almond flour and salt, and mix gently just until well incorporated. Do not beat the mixture. Pour the batter into the prepared pan, spreading it gently.

Bake for 40–45 minutes or until a toothpick inserted in the middle comes out dry. Set the pan over a wire rack and allow to cool before unmolding.

Unmold the cake onto a serving platter. Using a stencil of the cross of St. James and a small sieve, dust with the powdered sugar. Be careful lifting the stencil as to avoid the sugar on top of the stencil falling on to the cake.

Tip: Metal stencils of the cross of St. James are widely available in housewares stores throughout Spain. While I find the metal stencils very practical, you could however search the Internet for an image of the cross of St. James, then print it and cut out the image to use as your stencil.