

Almond Cake

Castine Inn - Castine, ME

The Great Country Inns of America Cookbook (2nd ed) (1992)

Servings: 8

1/2 cup butter

3/4 cup sugar

8 ounces almond paste

3 eggs

1 tablespoon Grand Marnier

1/4 teaspoon almond extract

1/4 cup flour

1/3 teaspoon baking powder

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Preheat the oven to 350 degrees.

In a bowl, mix the butter, sugar and almond paste together well. Beat in the eggs, Grand Marnier and almond extract. Add the flour and baking powder, without overmixing.

Pour the batter into an eight-inch buttered springform pan.

Bake for 40 to 50 minutes .

Serve with a raspberry sauce and softly whipped cream.

Per Serving (excluding unknown items): 353 Calories; 21g Fat (53.5% calories from fat); 5g Protein; 36g Carbohydrate; 1g Dietary Fiber; 111mg Cholesterol; 166mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 4 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	353
% Calories from Fat:	53.5%
% Calories from Carbohydrates:	40.4%
% Calories from Protein:	6.1%
Total Fat (g):	21g
Saturated Fat (g):	8g
Monounsaturated Fat (g):	9g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	111mg
Carbohydrate (g):	36g

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.3mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	31mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	7
% Refuse:	0.0%

Food Exchanges

Dietary Fiber (g): 1g
Protein (g): 5g
Sodium (mg): 166mg
Potassium (mg): 122mg
Calcium (mg): 74mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): trace
Vitamin A (i.u.): 526IU
Vitamin A (r.e.): 133 1/2RE

Grain (Starch): 1
Lean Meat: 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 4
Other Carbohydrates: 1 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 353 **Calories from Fat:** 189

% Daily Values*

Total Fat 21g	33%
Saturated Fat 8g	42%
Cholesterol 111mg	37%
Sodium 166mg	7%
Total Carbohydrates 36g	12%
Dietary Fiber 1g	6%
Protein 5g	
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Vitamin A	11%
Vitamin C	0%
Calcium	7%
Iron	6%

* Percent Daily Values are based on a 2000 calorie diet.