

Horchata Cake

Chef Michelle - Aldi Test Kitchen
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canola cooking spray
1 cup long grain white rice
1 1/2 cups 2% milk
1 cup finely ground sliced almonds
1 box (16.5 ounce) white cake mix
1 1/4 cups water
1/4 cup vegetable oil
3 large eggs (whites only)
1 teaspoon ground cinnamon
2 tablespoons light agave nectar
2 cups heavy whipping cream
1/8 teaspoon pure vanilla
1 1/2 cups powdered sugar
1/2 cup toasted sliced almonds

Preparation Time: 30 minutes

Cook Time: 30 minutes

Preheat the oven to 350 degrees.

Coat two nine-inch round cake pans with cooking spray.

In a blender, process the uncooked rice until thoroughly pulverized. Add the milk. Blend for 1 minute until smooth. Refrigerate overnight.

In a large bowl, combine the ground almonds, cake mix, water, vegetable oil and egg whites. Whisk for 2 minutes. Divide the batter among the prepared pans.

Bake for 28 to 30 minutes until a toothpick inserted in the center comes out clean. Allow the cakes to cool in the pan.

Reblend the reserved milk mixture. Strain through a fine sieve into a bowl. Discard the rice. Whisk in the cinnamon and agave nectar. Reserve.

In a medium bowl, beat the heavy cream to stiff peaks. Whisk in the vanilla and powdered sugar.

To assemble the cake: Poke holes all over the top of each cake with a toothpick. Slowly drizzle half of the horchata sauce over each cake, pausing to allow the mixture to soak into the cake. Let the cake sit for at least 10 minutes.

Drain the remaining horchata sauce. Reserve. Place a plate (with a rim to catch any liquid) on top of one cake. Flip to invert the cake onto the plate. Top with half of the whipped cream. Top with the remaining cake by inverting it onto a plate and placing it on top of the whipped cream. Top with the remaining whipped cream.

Garnish with the toasted almonds. Pour the remaining horchata sauce at the base of the cake (or discard).

Per Serving (excluding unknown items): 4536 Calories; 277g Fat (54.1% calories from fat); 38g Protein; 491g Carbohydrate; 5g Dietary Fiber; 680mg Cholesterol; 2750mg Sodium. Exchanges: 0 Grain(Starch); 3 Non-Fat Milk; 55 1/2 Fat; 30 1/2 Other Carbohydrates.