

Berry Frangipane Cake

Yield: 12 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-frangipane-recipe>

Ingredients:

- frangipane
- 2/3 cup unsalted butter room temperature
- 1 1/2 cups almond flour superfine natural
- 3/4 cup granulated sugar
- 1/4 cup all-purpose flour
- 1 large egg 50 grams
- 1 large egg white 30 grams
- 1 teaspoon kosher salt
- 1 teaspoon almond extract
- batter
- 1/2 cup unsalted butter softened
- 3/4 cup granulated sugar
- 1 large egg 50 grams, room temperature
- 3/4 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1 cup all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 1/4 cup whole milk room temperature
- 1/2 cup frozen mixed berries drained thawed, large berries halved if necessary, patted dry
- 2 tablespoons sliced almonds
- confectioners' sugar for dusting

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 85 milligrams
4. Fat: 27 grams
5. Fiber: 2 grams

6. Protein: 7 grams
 7. SaturatedFat: 12 grams
 8. Sodium: 320 milligrams
 9. Sugar: 27 grams
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