



Nutty, buttery cake is easy to make

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Marcella's Butter Almond Cake is quick to prepare at short notice — and may well be eaten up just as quickly.

The recipe, created by Marcella Sarne of Long Beach, Calif., was grand prize winner in a national contest. The nutty cake, which looks almost like a pie, is quickly made from a few common ingredients.

It would be a sweet treat to serve, perhaps, with a glass of lemonade, on the porch on a warm summer evening. It can also be dressed up for the table, surrounded by whole almonds, with a topping of whipped cream and a decorative sprig of mint. But it will pack nicely for a summer picnic, and stores well, too.

MARCELLA'S BUTTER ALMOND CAKE

1½ cups granulated sugar
¾ cup melted butter
2 eggs

1 teaspoon almond extract
1½ teaspoons vanilla extract
¼ teaspoon salt

1½ cups flour

3 tablespoons sliced almonds, lightly toasted (see note)

1 tablespoon granulated sugar, for garnish

Preheat oven to 350 F. Grease and flour a 9-inch round pan.

Blend 1½ cups sugar and melted butter. Beat in eggs. Stir in almond and vanilla extracts. Add salt and flour and mix well. Spread batter evenly into pan. Sprinkle with toasted almonds and sugar for garnish. Bake for 30 to 35 minutes.

Makes 8 servings.

Note: Toast almonds ahead, or in preheated 350 F oven while mixing the cake.

Nutrition information per serving: 475 cal., 24 g fat, 93 mg chol., 90 mg sodium, 1.7 g fiber, 6 g pro.