

# Tarta de Santiago | Santiago Cake – Almond Tart



## Ingredients:

- 270 of raw almond meal
- 220 grams of castor sugar
- 5 extra large eggs
- 1 tablespoon freshly squeezed lemon juice
- 1 tsp of powdered cinnamon
- 1 Tbs of icing sugar to sprinkle
- 1 chunk of butter to spread on the baking pan

TIP. You can use a number of essences to give the cake a nice aroma, such as brandy, cinnamon, etc. or you can use brandy, rose water, orange blossom water.

## Kitchen items:

- 1 round detachable flan baking pan of 25-30 cm of ratio.
- Baking paper
- Santiago Cross (template on Page 2)
- 2 bowls, whisk, spatula, scale, tsp, tbsp

## Preparation:

- Preheat the oven at 160° C (fan forced)
- Place the inner detachable base of the baking pan on baking paper and draw around with a pen. Cut paper and line the base with the circle of baking paper. Place in base of baking pan.
- With fingers grease the edges of pan really well. Set aside.
- In a bowl add the castor sugar, almond meal and cinnamon. Mix ingredients well.
- Whisk the eggs in a bowl and add to dry ingredients. Add lemon juice.
- Gently mix using a rubber spatula until just combined, make sure all the ingredients are mixed together.
- Pour mix into prepared baking pan. Set on counter for a few minutes to level out or gently tap the pan on the bench to evenly smooth the top of the mix.
- Bake cake at 160C for 35-40 minutes until the surface is toasted and golden. TIP: test cake at 30 mins depending on your oven, the cake should be coming away from edge of pan.
- When the cake is cooked remove from the oven and let it cool on rack before gently unmoulding.
- When the cake is cool put the paper cross on top of the surface and sprinkle icing sugar evenly using a sieve. Otherwise just dust top of cake with icing sugar.
- Enjoy!

## NOTES:

The tart freezes well and you can just take off slices as you need them and defrost otherwise you can keep it in an airtight container for a few days. You can also serve with cream and berries if you want to stretch it to serve as a dessert.

One mix makes 1 x 30cm flan pan, 1 x 25cm for a deeper tart, 2 x 18cm flan pans or 6 x pie sized pans- just divide mix evenly if using smaller pans. The larger pan (30cm) is ideal for a flatter cake and can be cut into about 16 slices.

If using a template of St James cross, cut the image out of rigid plastic (document file type is ideal and re-usable), put double-sided sticky tape in 2 places before placing the template on the tart. This makes it easier to remove the template without getting surplus icing sugar in the blank area of the tart.

