

TORTA DI LIMONE E MANDORLE

125 g softened butter
125 g granulated sugar
3 eggs, separated
125 g almond flour
60 g all purpose flour, sifted
1 tsp baking powder
juice and zest of 2 lemons
powdered sugar (optional)



Heat the oven to 355F / 180 C.

Prepare a springform pan (8 inches diameter) by coating it with butter and dusting with flour. Beat the butter with the sugar until it forms a cream. Add the egg yolks, one by one, beating after each addition.

In a large bowl, combine the flours with the baking powder, mix them well together, and add the dry ingredients to the egg mixture. Add the lemon juice and zest and mix to incorporate. In a separate bowl, beat the egg whites until soft peaks form, and fold them into the cake batter, trying to avoid deflating the egg whites too much.

Spoon the batter into the prepared pan, and bake for 30 to 40 minutes until the cake is lightly golden. Allow it to cool before opening the springform pan. If desired, dust with powdered sugar.