Tarta de Santiago

This easy almond cake is naturally gluten free and has a delicious flavor.

★★★★★
4.97 from 27 votes

Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins

Course: Dessert   Cuisine: Spanish

Servings: 8 approx (or 6 if more generous)   Calories: 278kcal

Author: Caroline's Cooking | Save |

Ingredients

- 4 eggs
- 1 cup sugar (caster sugar is better, if possible)
- 2 cups almond flour (or ground almonds)
- 1 lemon zest ie from 1 lemon
- ½ teaspoon cinnamon
- 2 tablespoon confectioners sugar approx, to dust (icing sugar)

Instructions

1. Preheat oven to 350F/180C. Line an 8 inch/20cm round cake tin with parchment on the bottom and rub the sides with a little butter.

2. Crack the eggs into a bowl and add the sugar. Whisk the two together until well combined and starting to become lighter in color with a bit of air in the mixture.

3. Add the almond flour/ground almonds, lemon zest and cinnamon and mix until combined, but try not to overmix and get all of the air out of the mixture.

4. Pour the mixture into the prepared cake tin and place in the preheated oven. Bake for approximately 30 minutes until a skewer inserted in the middle comes out clean. Meanwhile, make the cross stencil, if not already prepared.

5. Remove the cake from the oven and allow to cool around 10-15 minutes on a cooling rack before removing the outer ring. Allow it to cool completely before placing the stencil on top of the middle then dusting some confectioners sugar over the top. Carefully remove the stencil without letting the sugar fall on the area you had covered. Slice and serve or store at room temp, covered.

Notes

Note almond flour uses blanched almonds, while ground is typically unpeeled. You can use either, but almond flour is better for a lighter color (and most likely texture).

Nutrition

Calories: 278kcal | Carbohydrates: 33g | Protein: 8g | Fat: 14g | Saturated Fat: 2g | Cholesterol: 82mg | Sodium: 32mg | Potassium: 30mg | Fiber: 3g | Sugar: 28g | Vitamin A: 119IU | Vitamin C: 1mg |

Calcium: 66mg | Iron: 1mg