

Gluten Free Thursday: Date, Fig And Pistachio Cake With Almond Flour

Ingredients:

Difficulty: Easy

(makes 1 cake in 24cm cake pan)

4 eggs

2 dl + 2 tsp (or 170 gr.) granulated white sugar

200 gr. butter, melted and then slightly cooled

4 dl (or 200 gr.) almond flour (ground almonds)

150 gr. dates, coarsely chopped

150 gr. dried figs, coarsely chopped

100 gr. shelled pistachios (unsalted, lightly toasted)

Instructions:

1. Preheat the oven to 180C. Grease a 24cm cake pan (I used a springform pan) and cover the base with a baking paper.

2. In a mixing bowl, put eggs and sugar and beat until you get a pale and creamy mixture, starting from slow speed gradually increasing to high speed, for about 5-7 minutes.

3. Lower the speed to medium and add melted butter to the mixture while the mixer is still beating. Continue beating by gradually increasing to medium high for about 3 minutes, until all ingredients are incorporated.

4. Add almond flour and beat until all dry almond flour is mixed well with wet ingredients. Scrape the sides with a spatula if needed.

5. Add dates, figs and pistachios and fold.

6. Transfer the cake batter into the prepared cake pan. Smoothen the surface with a spatula if needed. Put in the oven, in medium rack, and bake for about 50 minutes, or until the surface of the cake is browned and a toothpick inserted in the middle comes out clean. Let the cake cool outside the oven but inside its pan for about 1 hour before taking it out of the pan. Let it cool to room temperature before cutting and serving. Enjoy!