

Almond Croissant Cake



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Four layers of soft almond frangipane style sponge filled with almond pastry cream. Wrapped in a creamy almond butter cream and topped with flaked almonds and dusting of sugar, it has everything you know and love about an almond croissant.

Ingredients

Sponge

- 300g self rising flour
- 100g ground almonds
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 50g light brown sugar
- 200g caster sugar
- 380ml almond milk, room temp
- 1 tsp apple cider vinegar
- 120g dairy free yoghurt
- 100g oil (vegetable or light olive oil)
- 2 tsp almond extract

Almond Pastry Cream

- 480 ml almond milk
- 80g caster sugar
- 50g cornflour
- 2 tsp almond extract

Instructions

1. Preheat the oven to 170 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Mix together milk and vinegar then add in the remaining wet ingredients.
4. Using a sieve, sift in the dry ingredients.
5. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
6. Pour the batter into the tin and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
7. Whilst the sponge is cooling, make the pastry cream.
8. In a saucepan over medium heat add the milk, sugar, almond extract and cornflour. Whisk well until smooth and then bring the mixture to a gentle simmer. On low-medium heat whisk continuously until the mixture starts to thicken.
9. Stir in the vegan butter until it has melted. The pastry cream should be thick.

- 50 g dairy free butter

Buttercream

- 400g dairy free butter, room temp
- 620g powdered sugar
- 2-4 tbsp almond milk, room temp
- 2 tsp almond extract

10. Transfer to a bowl and cover with clingfilm to prevent a skin from forming and allow it to cool.
11. Next make the buttercream. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Add in the almond extract and milk. Beat until smooth and cream.
12. Assemble the cake by layering the buttercream and the pastry cream.
13. Decorate with flaked almonds and a dusting of icing sugar.

Notes

All ingredients at room temp unless otherwise stated.

** Use yoghurt high in protein for best results - I used soya.

