Tarta de Santiago

From Nelson's Kitchen
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I first had this cake in Santiago de Compostela. It is so traditional and delicious that several shops sell it in boxes for tourists to take it home. There are several recipes in the internet. This one is a combination of a recipe published by Milk Street and one from Spanish Sabores.

Ingredients:

- zest from half a lemon
- 250 grams of sugar
- 5 eggs
- 3/4 teaspoon of almond extract
- 1/4 teaspoon of salt
- 1/4 teaspoon of vanilla
- 250 grams of blanched almond flour
- butter for greasing the pan
- powdered sugar for dusting

Procedure:

1. **Prep the cake pan and warm the oven**
   - Pre-heat the oven to 350F.
   - Cut a piece of parchment paper that is large enough to cover the bottom of a 10 inch springform pan.
   - Fold the paper in half, and then in half again, bring edges together to form a triangle. Keep folding until you have a thin long triangle.
   - Place on top of the springform pan with the point on the centre and cut at the edge of the pan with a scissor to make a circle the size of the bottom of the pan.
   - Put the paper circle on the bottom of the pan and butter the paper and the sides of the pan.
2. **Mix the cake**
   - Put sugar, salt, and lemon zest on the bowl of a standing mixer and process for 30 seconds.
   - Add the eggs, almond extract and vanilla and beat until the mixture is pale and creamy.
   - Fold the almond flour with a rubber spatula.
3. **Bake the cake**
   - Pour the batter on the prepared pan
   - Bake for 40 to 50 minutes until a toothpick inserted in the middle of the cake comes out almost clean.
4. **Remove from pan and cool**

- Let it cool for about 10 minutes in the baking pan.
- Run a knife around the edges of the cake and remove the sides by opening the spring.
- Place a light clean baking sheet on top of the cake so that the underside of the baking sheet is touching the cake.
- Turn the cake upside down on top of the bottom of the baking sheet.
- Remove the baking pan bottom.
- Remove the circle of parchment paper.
- Place a wire rack on top of the inverted cake and invert it again so that the cake is sitting top side up on top of the wire rack.
- Let it cool until it is at room temperature or just lukewarm.

5. **Decorate**
- Print from the internet a Cross of Saint James on sturdy paper and cut a stencil of the cross.
- Place the stencil on top of the cake.
- Dust the cake liberally with confectioner sugar.
- Carefully remove the stencil.