



Pumpkin Almond Torte

Non-traditional pumpkin cake combined with traditional Italian style almond cake makes a delicious, moist dessert. Made with our [Pumpkin Bread Mix](#).

Ingredients

- ½ bag [Pamela's Pumpkin Bread Mix](#) (8 oz. or 227 gr.)
- 6 eggs, room temperature
- 1 cup butter, soft
- 1¼ cup sugar
- 3.5 oz. almond paste, soft (½ of 7 oz. tube)
- 1 tsp almond extract

Directions

Preheat oven to 325° with rack in middle of oven. Spray a 9-inch springform pan and line bottom and sides of pan with parchment paper.

In the bowl of stand mixer, whip together sugar and almond paste until completely mixed. Add soft butter and mix until light and fluffy. Add almond extract and one egg, beat well. Add each additional egg one at a time, beating well after each addition. Add the Pumpkin Bread Mix and mix until just incorporated.

Spread batter into prepared pan and smooth. Bake for 60 to 70 minutes, until a dark golden color and cake pulls away from the sides. Cake will fall after taking out of the oven; this is to be expected. Toothpick inserted into center should come out clean. Cool at least 15 minutes; use a knife to loosen edges, release from pan and allow to cool on rack.

Chef's Note: Wonderful with whipped cream or simply sprinkled with powdered sugar, or serve with sliced fruit on top.

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