

Macadamia Nut Cake (This cake is best made in the food processor.)

1 1/3 cups (265g) sugar
8 ounces ground macadamia nuts (Trader Joe sells a 10 oz. bag of dry roasted & unsalted Macadamias. Use 8 oz. in the cake but leave some coarsely ground for the top. Not shown.)
3/4, plus 1/4 cup (140g total) flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
1 cup (8 ounces, 225g) unsalted butter, at room temperature, cubed
1 teaspoon vanilla extract
1 teaspoon almond extract
6 large eggs, at room temperature



1. Preheat the oven to 325°F (160°C). Grease a 9- or 10-inch (23–25 cm) cake pan with butter, dust it with flour and tap out any excess. Line the bottom of the pan with a round of parchment paper.
2. In the bowl of a food processor, grind the sugar, macadamia nuts, and 1/4 cup (35g) of flour until the macadamias are finely ground and the mixture resembles sand.
3. In a small bowl, whisk together the remaining 3/4 cup (105g) of flour, baking powder, and salt.
4. Once the macadamia nuts are completely broken up, add the cubes of butter and the vanilla and almond extracts, then process until the batter is very smooth and fluffy.
5. Add the eggs one at a time, processing a bit before the next addition. (You may wish to open the machine and scrape the sides down to make sure the eggs are getting fully incorporated.) After you add all the eggs, the mixture may look curdled. Don't worry; it'll come back together after the next step.
6. Add half the flour mixture and pulse the machine a few times, then add the rest, pulsing the machine until the dry ingredients are just incorporated, but do not over mix.
7. Scrape the batter into the prepared cake pan and bake the cake for 45–60 minutes, or until the top is deep brown and feels set when you press in the center.
8. Remove the cake from the oven and run a sharp or serrated knife around the perimeter, loosening the cake from the sides of the pan. Let the cake cool completely in the pan. Once cool, remove the parchment paper, and set cake on a cake plate until ready to serve. Add some coarsely ground macadamia nuts on top. (optional)