



Italian Almond Cake

serves 8

By Lead Chef Instructor, Adam Kaplan

¾ cup butter
1½ cups sugar
2 eggs
½ teaspoon salt
1 teaspoon vanilla
1½ teaspoons almond extract
1½ cups flour

Topping

¾ cup sliced almonds
2 tablespoons sugar

Preheat the oven to 350°F. Melt butter. Pour melted butter in a bowl and stir in sugar. Add eggs and stir until creamy. Add all other batter ingredients. Grease bottom and sides of a 9" springform pan. Spread the batter in the pan. Sprinkle the almonds over the top and add sprinkle the sugar. Bake for 40 minutes. Serve with salted caramel ice cream and drizzled with huckleberry sauce.

Salted Caramel Ice Cream

serves 8

1 cup milk
2 cups heavy cream
6 egg yolks
¼ cup sugar
1 cup caramel
2 teaspoon large flake sea salt

In a medium sauce pan over medium heat bring milk and cream to a simmer. In a separate large bowl whisk together egg yolks, sugar and ½ cup caramel. Pour simmering cream into the egg mixture stirring constantly until incorporated. Let mixture cool. Once cool pour into an ice cream machine and spin. Once mixture starts to thicken, pour in remaining caramel and salt. Freeze at least 1 hour before serving.



Huckleberry Sauce

make about 3 cups

- 1 cup water
- ½ cup red wine
- 1 cup sugar
- 2 cups huckleberries (can be frozen)
- ¼ teaspoon salt

In a medium sauce pan combine all ingredients over medium heat and cook until mixture is syrupy. Once syrupy puree in a high speed blender until smooth. Place into a squeeze bottle. Use as needed.