**Butter Almond Cake**

10 oz almond paste (without preservatives)

1 ¼ cups sugar

8 oz (2 sticks) soft sweet butter

6 large eggs

1 cup cake flour, sifted

½ teaspoon baking powder

pinch salt

10-inch bundt pan

Preheat the oven to 350 degrees.

Butter the bottom and sides of the bundt pan.

Put the almond paste in the bowl of an electric mixer. With the paddle attachment, beat on medium speed for about 2 minutes, until malleable. Slowly mix in the sugar. Beat in the butter until creamy. Add the eggs 1 at a time. Beat the mixture until well combined and increased in volume.

Fold in the sifted cake flour, baking powder, and salt.

Spread the batter into the prepared pan. Bake the cake for 35-40 minutes, until a skewer inserted in the middle comes out clean. Cool the cake and then unmold it.

Serve with strawberry sauce in the spring/summer or caramel cream (fall/winter).