



Tosca Cake

WINE PAIRING: **Riesling Reserve Dry 2021**



Tosca Cake

Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero
Photo by Paul Brissman

Serves 8 to 10

Cake

5½ tbsp unsalted butter
1¼ cup all-purpose flour
1 tsp baking powder
¾ tsp salt
3 large eggs
¾ cup sugar

½ tsp vanilla extract
⅓ cup buttermilk,
well shaken

Topping

9 tbsp unsalted butter,
cut into pieces
½ cup packed light

brown sugar
1½ cup sliced almonds
¼ cup whole milk
¾ tsp salt
½ tsp vanilla extract

Preheat the oven to 350°F (rack in the center). Lightly butter or oil a 9-inch springform pan. Melt the butter in a medium saucepan and set aside to cool slightly. (You'll use this saucepan again to make topping.)

Whisk together flour, baking powder and salt in a small bowl. In a large bowl, vigorously whisk together the eggs, sugar and vanilla. Stir each addition thoroughly. Add in half the flour mixture, the melted butter and buttermilk. Stir in the remaining flour mixture.

Pour the batter into the prepared pan and set on a parchment lined rimmed baking sheet. Bake until the cake is just firm and golden, 25-30 minutes.

While the cake is baking, put the topping ingredients in the reserved saucepan. 10 minutes before your cake is done, cook over medium low heat, stirring constantly, bringing to a simmer and continuing to cook until it's slightly thickened and richer in color, about 4 minutes after simmering. Have this ready when the cake is baked.

Remove the cake from the oven and turn the temperature up to 425°F.

Gently smooth the hot almond topping evenly over the surface of the cake. Return the cake to the oven and bake until topping is crispy and golden brown, about 5-10 minutes more, checking frequently to avoid burning.

Transfer the cake from the rimmed baking sheet to a rack. Let it cool slightly in the springform, about 10 minutes. You want the toffee still warm and pliable but not too sticky so you can run a knife around edges to loosen from sides and remove from the springform. Cool completely before slicing.

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Hermann J. Wiemer
VINEYARD