

## Tarta de Santiago Recipe



**PREP TIME**

15 MINS



**COOK TIME**

35 MINS



**TOTAL TIME**

50 MINS



**SERVES 12 PEOPLE**



**EASY**



## Ingredients

250g ground almonds  
250g caster sugar  
5 large eggs  
Zest of half a lemon  
½ teaspoon of ground cinnamon  
Icing sugar for dusting  
Butter for greasing the mould

## Method

Pre-heat oven to 180°C/350°F/Gas Mark 4.

In a large mixing bowl, place the ground almonds, caster sugar, cinnamon and lemon zest and pour the eggs in, mix with a fork or whisk. Using butter, grease a non-stick spring form cake tin of around 28cm in diameter.

Pour the almond mix into the cake tin and bake for 35 minutes or until the top of the cake is lightly brown and the cake is firm when pressed with the finger.

Whilst the cake is baking, you could print and cut a drawing of the Santiago cross which you will use to decorate the cake.

Once the cake has cooled down, place the cross on the centre of the cake and dust all over with icing sugar. Carefully, remove the cross and the cake is ready to serve!

<https://www.bascofinefoods.com/spanish-recipes/tarta-de-santiago-recipe/>