

Tarta de Santiago



Ingredients:

1½ cups ground Almonds
1¼ cups Sugar
4 Eggs
grated zest of one medium-sized lemon

Directions:

Preheat the oven to 350°.
Line a round tart or cake pan with parchment paper.
In a large bowl, mix the almonds, sugar, and lemon zest.
Add the eggs and whisk until the mixture is well incorporated.
Pour the batter into the pan and bake for about 30 min until the top is golden brown.
Let the cake completely cool.
Generously dust the cake with powdered sugar and cut into slices.