

## Almond Cake (from Henrietta Epstein)

1 c blanched almonds  
½ c sugar  
1 stick of butter  
2 large eggs  
¼ c raspberry preserves  
2 c sliced fruit  
¼ apricot preserves  
3T lemon juice

Preheat oven to 375F. Butter and line a 9" cake pan.

Chop almonds in food processor. Add sugar and eggs. Process 1 minute. Add butter and process 1 minute.

Spread mixture in pan and bake 20 – 25 minutes. Cool on wire rack in the pan. When cool, carefully remove.

Melt the raspberry preserves and spread over cake. Top with fruit. Melt the apricot preserves and mix with the lemon juice. Drizzle over fruit.