boterkoek {dutch butter cake}

recipe: adapted from allrecipes.com

Yields one 8 inch cake.

- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 cup butter, room temperature
- 3/4 cup granulated sugar
- 1 egg, room temperature, beaten
- 1 1/2 teaspoons almond extract
- icing (confectioner's) sugar for garnish (optional)

Mise en place - start by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients.

Preheat oven to 350°F. Grease and line an 8 inch cake pan with parchment paper.

Whisk together the flour and baking powder, and set aside.

In a large bowl, cream together the butter and sugar with a hand-held mixer (or stand mixer), until light and fluffy.

Add the beaten egg and mix until well combined. Beat in the almond extract.

Stir in the flour mixture by hand, making sure the ingredients are well combined. The batter will be thick and somewhat stiff.

Press evenly into the prepared pan.

Bake for 25-30 minutes - until the top is golden brown and a toothpick inserted into the centre comes out clean.

Remove from oven and allow to cool for a few minutes on a wire rack. Invert onto the wire rack, remove the parchment paper, and then allow to cool completely. Dust with icing sugar prior to serving.

Cut into wedges to serve. Store tightly wrapped or in an airtight container.