Mini Coca Cola Cakes with Créme D’Amandes

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 4 eggs
2. 2 cups sugar
3. 4 tbsp vegetable oil
4. 1 cup coca-cola
5. 3 cups flour
6. 2 tsp pure vanilla extract
7. 2 tsp baking powder
8. 1/4 cup raisins

for the crème d'amandes

1. 100gr butter at room temp.
2. 100gr. confectioners' sugar
3. 1 egg
4. 100 almond flour

Instructions

Preheat oven to 180°C
With the hand electric mixer, beat the eggs with the sugar until white in color, add the oil, the coca-cola, beat on low speed. In another bowl mix the flour with the baking powder and the vanilla extract. Stir in the egg mixture mixing with the wooden spoon. Add raisins. Spoon batter in the paper cups. Bake for 30-35 minutes. Let cool completely.

Meanwhile prepare the crème d'amandes: Blend the butter until creamy, add sugar and the egg. Blend it well. Pour this mixture in a bowl and stir in almond flour mixing with a wooden spoon. Keep in fridge until ready for use.
When the cakes are cooled, cut in half and fill with the crème d'amandes.