

Orange and Almond Cake

This cake is so delicious and as elegant as it is rustic, but just so simple to make. Yes there is a little time involved from the first step in making this cake until it is ready to eat, but that's not necessarily a bad thing and it doesn't necessarily mean it will take a lot of your time at all. Let me explain...

- 1 large organic orange
- 3 medium sized eggs
- 1/2 cup Brown Rice Malt Syrup
- 1 1/2 cups of ground almonds
- 1 scant teaspoon of Baking powder

- Switched on oven to preheat to 175 degrees
- Wash orange and put it in a pot of water to 3/4 cover it.
- Whilst waiting for it to come to the boil, grease an 18cm round cake tin and then line it with baking paper
- Put a lid on the boiling orange, turn down to a medium boil and set the timer to cook the orange for 30 minutes.
- When the orange is soft remove it from the water and set it on chopping board
- Gently cut it into 1/8ths and left it to cool a minute.
- Place the orange in the food processor and blitz it until it is pureed but not perfectly smooth (about 1/2 a minute)
- Add eggs and syrup then blitz it again for a couple of minutes until the mixture was thick and creamy.
- Lastly added ground almonds and baking powder, then pulse the food processor until the almonds were just mixed in.
- Pour the cake mix into the prepared tin and into the preheated oven for 45 minutes
- Place onto a cooling rack and with the baking paper peeled off the cake looks delicious!



Please note: this cake is exceptionally divine with my new favourite thing - Coconut yoghurt! mmm mmm