

# ALMOND ORANGE CAKE

## Ingredients

Serves 16 people

Oranges	2
Eggs	5
Almond Flour	2 cups
White Sugar	1 cup
Flaked Almonds	2 tbsp
Berries	to decorate
Sifted Icing Sugar	to decorate

## Directions

Preheat oven to 180°C/350°F. Line the bottom and sides of a 23 cm (9 in) springform tin with parchment paper.

Finely chop the oranges with a large knife. Put the chopped oranges in a small saucepan, discarding any seeds. Add 1 tbsp water, then cover and cook gently for 30 minutes or until the oranges are soft and excess liquid has evaporated. Leave to cool.

Put the egg whites in a large bowl and whisk until they form stiff peaks. Gradually whisk in half the sugar, whisk for 1 minute.

Whisk the egg yolks with the remaining caster sugar in another bowl until pale & thick. Whisk in the chopped oranges, then carefully fold in the ground almonds.

Stir in 3 spoons of the whisked egg white to loosen the mixture, gently fold in the remaining whites with a large metal spoon. Transfer the mixture to the prepared tin and level the top. Sprinkle with the flaked almonds.

Bake for 30–45 min or until the cake is golden and a skewer inserted comes out clean. Check the cake after 20 min and at 30 min, and cover lightly with foil if it is browning too quickly. Leave the cake to cool in the tin, then turn it out, peel away the lining paper and transfer to a serving plate. Dust with icing sugar before serving.

