



Orange and Almond Cake (GF)

2 large navel oranges

5 eggs

1 ¼ cups caster sugar

1 tsp vanilla extract

1 ½ cups almond meal

1 tsp baking powder

Syrup:

Juice of 1 orange

½ cup caster sugar

1. Pre-heat oven to 170 degrees Celsius and line a 22cm cake tin with baking paper
2. Boil a pan of water, then simmer oranges in this water for 1 hour. Drain, allow to cool and puree oranges in a blender or food processor
3. Beat eggs, sugar and vanilla until thick and pale, then add orange puree, almond meal and baking powder. Mix well
4. Pour into prepared cake tin and bake for 50-60 minutes depending on your oven and cake consistency. Cake is ready when a skewer inserted in the middle comes out clean.
5. Leave cake in tin for at least 20 minutes before turning out
6. To make the syrup, place the orange juice and sugar in a small saucepan. Heat on low until sugar is dissolved, then simmer for approximately 5 minutes until syrup has slightly thickened
7. Skewer some holes in the cake and spoon the syrup over

NOTE

For extra presentation, you can toast some flaked almonds in the oven and stick them around the sides of the cake with some reserved orange syrup. This cake tends to taste better over time, so think about making it a day or 2 ahead.