

Almond and Orange Cake

Preparation Time: 10 min

Cooking Time: 100 min

Servings: 16

Ingredients

1tbsp melted ghee, to grease
2 oranges
3 eggs
1cup honey
3cups almond meal
1tsp Gluten-free baking powder
1 orange, extra
¾cup honey, extra



Method

Preheat the oven to 165C.

Grease a 20cm spring-form cake tin with the melted ghee.

Place the 2 oranges in a small saucepan and cover with cold water. Bring to the boil and then simmer for 15 minutes.

Drain the oranges, return to the saucepan and cover with fresh cold water. Bring to the boil and simmer for a further 15 minutes, or until tender.

Drain and rinse the oranges and chop coarsely. Blend in a food processor until smooth.

Beat together the eggs and honey. Mix in the blended oranges, almond meal and baking powder.

Pour into prepared tin and bake for 60 minutes or until a skewer inserted into the centre of the cake comes out clean.

Allow to cool slightly while you prepare the syrup.

Use a zester to zest the rind of the extra orange, or use a vegetable peeler to remove the outer orange zest of the peel and then cut the zest into fine julienne. Place the zest into a small saucepan with boiling water and simmer for 5 minutes.

Drain the zest and return to the saucepan with the juice from the zested orange and the extra honey. Simmer for 3 minutes.

Prick the cake all over with a skewer and then pour over the syrup.