

# **Orange and almond cake**

**Serves: 12**

**Prep time: 10 mins**

**Cooking time: 115 mins**



## **Ingredients**

4 small oranges (600g)

1 cup caster sugar

6 large eggs

2¾ cups almond meal

1 tsp baking powder

¼ cup flaked almonds (optional)

1 tsp icing sugar (optional)

**Step 1:** Add the oranges to a medium saucepan, cover with water and bring to the boil. Reduce heat to medium-low and simmer, uncovered, for 1 hour or until tender. Once cool enough to handle, slice the oranges in half and remove the seeds, leaving the skin on.

**Step 2:** Preheat the oven to 160°C. Line a 23cm round springform cake tin with baking paper.

**Step 3:** Process the orange and sugar in a food processor until smooth. Add the eggs and process until combined.

**Step 4:** Add the almond meal, baking powder and orange mixture to a large bowl and gently mix until combined.

**Step 5:** Pour the mixture into the prepared tin and smooth the top with a spatula. If using, sprinkle the almonds evenly over the top.

**Step 6:** Bake for 55 minutes or until a skewer inserted in the centre comes out clean. Stand in the tin for 15 minutes before transferring to a wire rack to cool (covered with a tea towel).

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