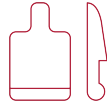




Flourless Orange Cake



DIFFICULTY: EASY



PREPARATION TIME: 1 HOUR



COOKING TIME: 1 HOUR



SERVES: 7

Ingredients

2 Navel oranges
300g Almond meal
220g Caster sugar
6 Eggs
½ tsp Cinnamon
½ tsp Chinese 5 spice
¼ tsp Nutmeg
½ tsp Bi carb soda
½ tsp Baking powder

Method

Place the oranges into a medium saucepan and cover with cold water. Bring to pot to the boil on a high heat then drop down 7.5 and cook for a further 30 minutes. Once the time has elapsed pour out the remaining water then repeat the first step for another 30 minutes then drain again.

Set the oranges aside to cool until room temperature.

Line a 24cm cake tin with baking paper.

Pre heat the oven to 150° on Circotherm.

Chop each orange into 8 pieces then place into a food processor with all the other ingredients and blend until it has a smooth consistency.

Pour into the cake tin and place on shelf level 2 and bake for 1hr.

Remove from the oven and sit in the tin for 10-15 minutes before removing from the tin and inverting upside down. Let cool to room temperature and serve.

Notes
