

## CLASS 76 - WHOLE ORANGE AND ALMOND CAKE

### INGREDIENTS

3 small oranges  
6 large eggs  
225g/ 9 oz caster sugar  
300g ground almonds  
1tbsp baking powder

### Icing

75g icing sugar  
Juice of half an orange  
Zest of 1 orange

### METHOD

1. Remove any green stalks from the oranges then put them in a saucepan and cover with water. Bring to the boil, cover and simmer gently for 1½ hrs until very soft. Drain and leave to cool completely.
2. Preheat the oven to gas 4, 180c, fan 160c. Grease and line a 20cm round cake tin. Quarter the boiled oranges and remove any pips, then put them in a blender or food processor, skin and all with the eggs, sugar, ground almonds and baking powder. Blitz for a few seconds until smooth and fully combined.
3. Transfer the mixture to the prepared tin and place on a baking tray. Bake for 1¼ to 1½ hrs until golden and firm to the touch (skewer the centre to check it comes out clean). Leave to cool in the tin.
4. Sieve icing sugar into a bowl and stir in most of the orange zest, gradually stir in enough orange juice to make a smooth icing. Drizzle over the cake and scatter the remaining orange zest.



Bake this impressive whole orange and almond cake for a teatime treat or elegant dessert. Three whole oranges are cooked until soft and blitzed into the gluten-free almond cake batter – juice, peel and all – for a tender crumb bursting with citrus flavour. Decorate with a drizzle of orange icing and some chopped almonds, if you like.

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