



Orange-Almond Cake

★★★★★

Desserts

Prep Time: 20 minutes **Cook Time:** 2 hours total **Difficulty:** Easy **Servings:** 8 **Source:** From the Recipe Collection of Ian and Steph Smith

INGREDIENTS

Preparation:

- 1 large orange
- 8 oz. sugar
- 9 oz. ground almonds
- ½ teaspoon baking powder
- 2 lb. loaf pan
- ½ teaspoon soft butter
- ½ teaspoon flour

Assembly:

- 3 eggs

Completion:

- ½ tablespoon Icing sugar

- strawberries sprinkled with the sugar and Grand Marnier (optional)
- orange slices (optional)
- vanilla ice cream (optional)

DESCRIPTION

This recipe came from our friend Carolyn Collyer but it is similar [to this](#) one published on the internet.

DIRECTIONS

Preparation:

- Put the orange in a large pan of water to cover, bring to boil, and cover and simmer until it is tender, about an hour.
- Put the sugar in a blender or food processor and spin until it is finer (or use Berry Sugar).
- Weigh the almond flour, add the baking powder, and set aside.
- Brush the pan with the butter and sprinkle it with flour, knocking off any excess.
- Preheat the oven to 325°F convection.
- Drain the orange when it is ready and cover with cold water to cool.

Assembly:

Dry the orange, cut off and discard the stem area, then cut it in chunks and remove and discard any seeds. Purée the chunks in a food processor until smooth (yes, including the skin!).

In a stand mixer, blend the eggs and reserved sugar and then add the ground almonds and baking powder. Blend and then add the orange purée. When the mixture is homogenous, pour it into the pan.

Completion:

Bake the cake until a skewer inserted into the center comes out clean, about 45 to 60 minutes. Cool on a wire rack.

Remove from the cake from the pan and dust it with icing sugar. Cut it into slices and serve with any of the suggested or other suitable accompaniments.

NOTES

This cake keeps well for several days wrapped in foil. It tastes even better with a sweet dessert wine (perhaps a sauternes or an ice wine).

Last Edited: Jun'23