



Orange and almond cake

Adapted from Thermomix recipe - shared by Sue Hayes

Ingredients

- 2 oranges
- 250g finely ground almonds
- 250g caster sugar
- 3 eggs
- 1 t baking powder

Method

1. Boil 2 oranges for 45 minutes, then cool and cut into pieces discarding pips and thicker ends of peel.
2. Mix all ingredients in a food processor until smooth and well blended.
3. Pour into a prepared 20cm square tin and bake 180 C for about 45 minutes (until set in the centre and golden around edges).

Syrup

In a saucepan boil 5T orange juice, 80g caster sugar and 85g chunky orange marmalade for 6 mins. Alternatively, I've made the syrup with a big blob of cumquat marmalade and warmed it with the juice of a lemon.

After the cake is cooked pierce it many time with a skewer and pour the syrup over and allow to soak in.