



Purely West Australian

TRY THIS RECIPE

GLUTEN-FREE
ALMOND AND
ORANGE CAKE
WITH ORANGE SYRUP



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INGREDIENTS

- 2 oranges
- 3 eggs
- 1 cup caster sugar
- 300g almond meal
- 1 tsp gluten-free baking powder
- For the syrup:
 - 1 orange
 - 3/4 cup caster sugar

METHOD

1 Preheat oven to 170 degrees C. Grease a 22cm cake pan.

2 Place 2 whole oranges into a saucepan and cover with cold water. Bring to the boil and simmer for 15 minutes until tender. Drain. Repeat. Refresh under cold water and drain.

3 Coarsely chop warm oranges and discard any seeds. Place into food processor and process until smooth.

4 Using electric beaters, whisk eggs and sugar until thick and creamy. Add processed orange mixture, almond meal and baking powder and gently fold until combined. Pour into pan and bake for 1 hour. Cool.

5 To make the syrup, remove peel from 1 orange. Cut peel into thin strips and juice the orange.

6 Place peel into a saucepan, cover with water and boil for 5 minutes. Drain, then return to pan with orange juice and sugar. Place over low heat and cook, stirring for 2 – 3 minutes or until the sugar dissolves and the syrup thickens.

7 To serve, turn cake onto a plate. Use a skewer to gently prick the top. Spoon over syrup, cut into wedges to serve.

