



ORANGE, ALMOND AND POPPY SEED CAKE

ALLERGIES:

No grains
No dairy
No gluten
No refined sugar

Prep time: 20 mins

Cook time: 2 hours

Serves: 12-15

INGREDIENTS

- **CAKE**
- 3 large oranges
- 8 large eggs
- 8 medjool dates
- 300g almond meal, blanched
- 1 tsp vanilla extract
- 1 tsp pink rock salt
- 1 cup poppy seeds
- **FROSTING**
- 250g dairy free cream cheese
- 2 tbsp dairy free butter, I use Nuttalex
- juice of ½ orange
- 2 tbsp natvia, or other sweetener
- ½ cup flaked almonds



METHOD

- Place oranges into a large saucepan, and cover with cold water.
- Bring to the boil, and simmer for 1 hour, remove from water and cut into quarters.
- When cool remove seeds.
- Preheat oven to 160°C, and grease a bundt tin.
- Place dates into blender, and blend until a paste.
- Add oranges and beat to combine well, scraping sides of bowl down.
- Add eggs one at a time, beating after each one.
- Add almond meal, vanilla and salt and mix to combine, stir in poppy seeds.
- Pour cake batter into prepared tin, and bake for 1 hour until cooked. (test with a skewer).
- Remove from oven and stand for 5 minutes before inverting onto cooling wire rack.
- Make frosting by beating cream cheese and butter until smooth.
- Put orange juice and natvia into jug and heat in microwave for 45 seconds.
- Pour juice into butter mix and beat well.
- Spread over cake when cool, chill in fridge.
- Roast almonds until golden, and then decorate over frosting.
- Serve with coconut yoghurt.