



ORANGE ALMOND CAKE

ALLERGIES:

No grains
No dairy
No gluten
Low disaccharides

Prep time: 20 mins

Cook time: 2 hours

Serves: 10 slices



INGREDIENTS

- 2 large oranges
- 6 large eggs
- 3 scant cups almond meal
- 1/2-1 cup natvia
- 1 heaped tsp baking powder (gf)
- **For glazing cake**
- 1/4 cup honey
- 1/2 cup toasted slivered almonds

METHOD

- Place washed oranges into a saucepan and cover with cold water.
- Bring to the boil, and simmer for 1 hour, cool.
- Preheat oven to 160°C, and line a 22cm cake tin with baking paper.
- Halve the oranges and remove seeds, then blend until smooth, set aside.
- In the mixer bowl, beat eggs and natvia for 3 minutes, add orange mixture.
- Stir in the almond meal and baking powder and mix well.
- Pour mixture into prepared tin and bake for 1 hour, or until cooked through.
- Toast slivered almonds in a small pan, being careful not to burn them.
- When the cake is cool, heat honey and pour over the top evenly.
- Sprinkle with the slivered almonds.