



SEASONAL BLEND: ORANGE AND ALMOND CAKE

MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

3 tsp each of mixed spice and ground coriander and 1 tsp ground cardamon

Discover more about the Spicery larder at thespicery.com/larder

ORANGE AND ALMOND CAKE

This is an incredibly moist and fragrant cake from the ground almonds, fresh citrus fruit and the honey syrup poured over at the end. The recipe is originally from North Africa where oranges and almonds are staple crops and the citrus and sweet spices like cinnamon, cardamon, allspice and nutmeg really add an exotic twist to this simple dessert.

Prep

0 mins

Cook

2 hrs

Heat



Serves

8

- 4 **oranges** or 8 **clementines**, **satsumas** or **tangerines**
- 6 **eggs** (any size)
- 200g **ground almonds**
- 150g **polenta** or **semolina**
- 200g **sugar**
- 1 tsp **baking powder**
- 150g **honey**
- **Mascapone** or sour cream to serve (optional)
- A handful of **flaked almonds** to decorate the cake (optional)

(1 portion of **ORANGE AND ALMOND CAKE BLEND** = 3 tbsp)
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅓ or it will be too spicy!

- 1 Boil 2 of the oranges in a deep, covered pan of water for at least 1 hour or until thoroughly soft. Drain and leave to cool slightly, discarding the water
- 2 Preheat the oven to 170°C/gas mark 3
- 3 Cut the boiled oranges into pieces, remove as many pips as you can, then blend the orange pieces with 75ml fresh water to a smoothish, thick puree
- 4 Mix in the sugar, ground almonds, polenta, eggs, baking powder, all but a pinch of the **ORANGE AND ALMOND CAKE BLEND** and ¼ tsp salt to make a smooth, thick batter
- 5 Pour the batter into a greased and lined 24cm cake tin, then bake for 45 minutes or until the cake has risen slightly, is firm to the touch and a knife inserted into the centre comes out clean
- 6 Poke a series of small holes into the top of the cake while it's still hot, then heat the honey with the juice of the remaining 2 oranges, 100ml water and the remaining **ORANGE AND ALMOND CAKE BLEND** for 5 minutes or until reduced slightly
- 7 Pour the hot honey syrup over the top of the cake then leave to cool and absorb the syrup
- 8 Serve with the flaked almonds sprinkled on top (if using) and a spoonful of mascapone on the side (if using)