

Gluten-Free Orange and Almond Cake

Ingredients

- 2 large oranges (mine were approx 390g/13 3/4oz) preferably organic
- 5 large eggs
- 200 g caster sugar
- 225 g ground almonds/almond meal/almond flour
- 1 1/2 tsp gluten-free or regular baking powder
- 3 tbsp toasted almond flakes to decorate optional
- icing sugar to decorate optional

Orange Whipped Cream

- 250 ml whipping or double cream
- 3 tbsp icing sugar
- 2 tbsp Grand Marniere liqueur or any other orange liqueur

20cm/8inch spring form cake tin, buttered or oiled and bottom lined with baking paper

Instructions

Cake

1. Put oranges in a large microwavable bowl. Pierce them few times with the knife/fork or cut a small cross on the top of each orange. Pour in tap water half way up the oranges and microwave (covered) for 10 min on high until soft and knife goes in easily.
2. Take cooked oranges out of the bowl with water and put them on a clean plate/chopping board to cool slightly. You can do this step ahead of time and simply keep cooked oranges in the fridge until you need them.
3. Once cooled, cut the oranges into chunks (unpeeled) and remove any pips you can see.
4. Preheat the oven to 180C/350F/Gas Mark 4
5. Put orange chunks in your food processor and blitz them until you get smooth orange puree. Add eggs and sugar and blitz some more until you get pale and foamy mixture.

6. Finally, add ground almonds and baking powder and give it all last final blitz until all ingredients are mixed in and you've got a smooth and quite thick liquid batter.
7. Pour the batter into prepared tin and bake for 40 minutes or until the skewer inserted in the centre of the cake comes out clean. Depending on the size of the cake tin you're using you might need to extend baking time. Feel free to cover the tin with some baking parchment or aluminium foil to prevent top browning too much.
8. Once out of the oven, let the cake cool in the tin for a bit before taking it out onto the cooling rack to cool completely. Serve sprinkled with toasted almond flakes and dusting of icing sugar and accompanied by Orange Whipped Cream if you wish.

Orange Whipped Cream

1. If you have time, put the bowl you want to whip your cream in in the freezer for half an hour. This will make whipping the cream process a bit quicker.
2. Pour whipping or double cream into your bowl and with an electric mixer or whipping attachment of your standing mixer beat the cream until it starts to form soft peaks.
3. Sieve through icing sugar and pour in the liqueur you're using and continue beating until cream reaches desired consistency of stiff peaks. Take care not to overbeat as cream will turn into butter. Serve immediately with your orange cake or store in the fridge until needed.

Notes

- Nutritional information is approximate and should be treated as a guideline only. It doesn't include Orange Whipped Cream which is optional and calorific but oh so worthy!