



COOL CAKES  
BY CHRIS



**RECIPE CARD**

Orange and  
almond cake (GF, DF)

# Orange and almond cake (GF, DF)

FOR USE WITH AN 8-INCH ROUND TIN. SERVES APPROX 12-16

Naturally gluten-free and dairy free, this is a dense, yet deliciously moist, fragrant cake from Spain. The quality of the oranges is important so get the best you can – navel oranges are ideal. Serve on its own or with yoghurt or fruit as a dessert cake, or enjoy a slice for afternoon tea.



## Ingredients

- 2 medium/large navel oranges
- Juice of half a lemon
- 6 medium eggs, separated (room temperature)
- 200g caster sugar
- 250g ground almonds
- 1tsp baking powder
- Vegetable oil/spray for greasing
- Icing sugar to dust

## Equipment

- 8-inch round tin
- Baking/greaseproof paper
- Spatula
- Blender (or food processor)
- Stand mixer
- Electric hand mixer
- Measuring spoons
- Measuring scales
- Small sieve/icing duster
- Wire cooling rack

## Method

1. Pre-heat oven to 180° (conventional) or 160° (fan).
2. Grease and line an 8-inch round cake tin with greasproof baking paper.
3. Place the oranges in a large saucepan and cover with water. Bring to the boil, then reduce heat and place a lid on the pan. Leave to simmer for an hour and a half to two hours. Remove the oranges and allow to cool for at least 45 mins.
4. When oranges have cooled enough to handle, roughly chop the whole oranges into chunks, ensuring the orange stalk and any pips or seeds are discarded. Place in a blender or food processor with the juice of half a lemon. Blend well until the oranges have turned to a soft pulp. If still warm, transfer to a shallow bowl and allow to cool to room temperature.
5. Meanwhile, separate the eggs, ensuring the whites are yolk-free and the bowl containing the egg whites is spotlessly clean and dry. Place the yolks in a stand mixer with the caster sugar and beat on high speed until combined.
6. When the orange pulp is completely cool, add to the stand mixer bowl containing the yolk mixture along with the ground almonds and baking powder. Beat until combined.
7. Using an electric hand whisk, whisk the egg whites until increased in volume, they have turned opaque and thickened to a mouse-like consistency.
8. Add the whisked egg whites to the stand mixer. Using a metal spoon or spatula, gently and slowly fold in the egg whites by hand until combined. Do not beat.
9. Pour the mixture into the prepared cake tin. Bake in the middle-top of the oven for 50-60 mins. When cooked, the cake should be soft and springy to the touch with no damp top and come away from the sides of the tin slightly.
10. Leave to cool in the tin for 15 mins. Turn the cake out of the tin and leave to cool completely.
11. When cooled, place the cake upside down on a serving plate and remove baking paper. Pat dry the top of the cake with kitchen paper, then dust the top of the cake generously with icing sugar. Serve immediately.

### STORAGE ADVICE

Keep cake in an air-tight container and eat within 2-3 days. Cake can be frozen or refrigerated to increase longevity, but allow to defrost thoroughly/reach room temperature before serving.

NB. Icing sugar will be absorbed by the cake upon refrigeration. If desired, pat dry the cake surface with a piece of kitchen towel and re-dust with more icing sugar.



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