

Orange and Almond Cake

Gluten Free

Ingredients

- 6 eggs, separated
- 240g caster sugar
- 230g ground almonds
- finely grated zest of 4 oranges
- juice of 4 oranges
- juice of 1 lemon
- 1 tbsp orange flower water
- Caster sugar to taste



Method

1. Preheat the oven to 180°C/350°F/gas 4. Line the bottom and sides of a 23cm spring-form tin with greaseproof paper.
2. Keep one tablespoon of caster sugar for later and beat the rest of the 240g caster sugar together with the egg yolks until pale and frothy. Then mix in the almonds and zest.
3. Beat the egg whites with the retained tablespoon of caster sugar until stiff and then fold gently into the egg mixture trying not to knock out the air.
4. Carefully put the mixture into the lined tin, place on the middle shelf of the oven and bake for about 50 to 60 minutes until the cake is golden on top and firm to the touch.
5. While the cake is baking, make the orange syrup. Place the orange juice and, if using, the lemon juice into a saucepan together with the orange flower water and sugar to taste. Bring this gently to the boil and simmer for about five minutes. Taste – the syrup should be quite tart. Allow to cool then place in the fridge.
6. When the cake is ready, remove it from the oven and allow to cool before opening the spring-form tin. Transfer it to a plate and pierce holes in the top (a skewer works well). Soak about up to about half of the syrup into the cake. Serve the remaining syrup in a jug. Often, though, the cake is moist enough without the extra juice.