

PREP: 20 min
COOK: 60 min
SERVES: 12

Flourless Orange & Almond Cake

You won't miss the flour in this delicious Orange and Almond Cake served with decadent vanilla bean cream. The irresistible orange is perfectly combined with sweet almond flavours to warm you up in winter.

Ingredients

Cake

2 navel oranges
6 large eggs
2 tsp Queen Organic Vanilla Extract
1 tsp Queen Almond Extract
220g caster sugar
250g almond meal
1 tsp baking powder
50g flaked almonds

Vanilla Bean Cream

200ml thickened cream
2 tsp Queen Natural Vanilla Bean Paste

Method - Cake

STEP 1

Wash the oranges, cut off each of the ends and discard. Place the oranges into a large pot and cover with boiling water. Simmer for 40 minutes, discard the water, refill and boil for another 40 minutes. Repeat once more for a total of 3 times (2 hours) , then remove the oranges from the water and allow to cool completely.

STEP 2

Preheat the oven to 160C (fan-forced). Grease and line the base and sides of a 20-22cm round cake tin with baking paper and set aside.

STEP 3

Chop the cooled oranges into pieces (removing any seeds) and place into a food processor or blender. Process until completely smooth. Set aside.

STEP 4

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Ingredients

Extra icing sugar, for dusting

Method - Cake

In the bowl of a stand mixer fitted with a whisk attachment or using a hand mixer, beat the eggs and caster sugar in a large bowl until pale.

STEP 5

Add almond meal, orange puree, Vanilla Extract, Almond Extract and baking powder, mixing to combine. Pour the mixture into the prepared tin and sprinkle over almonds.

STEP 6

Bake for 80 minutes or until skewer inserted into the middle comes out with just a few crumbs on it. Allow to cool completely in the tin. Dust with icing sugar just before serving.

Method - Vanilla Bean Cream

STEP 1

Whip cream, Vanilla Bean Paste and icing sugar to firm peaks.

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