



PREP: 20 min
COOK: 60 min
SERVES: 12

Flourless Orange & Almond Cake

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 Organic 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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