

Claudia Roden's Orange and Almond Cake

By Moira Hodgson | **YIELD** 10 servings | **TIME** 3 hours

INGREDIENTS

2 large oranges
6 eggs
½ pound ground almonds
½ pound sugar
1 teaspoon baking powder

PREPARATION

Step 1

Wash the oranges and simmer them, unpeeled, in water to cover for 2 hours. Cool, cut them open and remove the seeds. Puree the oranges, including the peel, in a food processor.

Step 2

Preheat oven to 400 degrees.

Step 3

Beat the eggs in a food processor or large bowl. Add the remaining ingredients, including the orange puree, and mix thoroughly. Pour into a buttered and floured cake tin, with a removable base if possible.

Step 4

Bake for one hour, or until a knife inserted in the center comes out clean. Cool in the tin before turning out.

Tip

This is a very moist cake and goes especially well with blueberries, raspberries, strawberries, peaches, plums, apricots and nectarines.

PRIVATE NOTES

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