

Orange & Almond Cake

As served by Sarah at a High Aspirations event

INGREDIENTS

2 oranges, washed

250g caster sugar, plus extra for dusting

6 eggs

250g almond meal

1 tsp baking powder

Icing sugar to serve



METHOD

Cook oranges in boiling water for 2 hours, then drain water and allow to cool to room temperature. Puree the oranges.

Grease and line a 22cm spring-form cake tin.

Preheat oven to 160 degrees Celsius.

Beat eggs and sugar until combined. Stir in the orange puree, then add the almond meal and baking powder, stirring until combined.

Pour mix into the tin and dust with extra caster sugar.

Bake for 1 to 1 1/4 hours until golden and a skewer inserted in the centre comes out clean.

Cool in the tin.

Dust with icing sugar to serve.