



Turkish Orange & Almond Cake

This moist, gluten free Turkish cake is packed full of orangey goodness and flavour. At this time of year the smell of oranges evoke a warm festive feeling, and as you cook them for this recipe the aroma will fill your house. I am sure you will really enjoy it!

Ingredients

4 large oranges
6 eggs
200g caster sugar
1 tsp baking powder
280g ground almonds
Juice from 1 lemon

1. Preheat oven to 180C/gas mark 4
2. Cover oranges with cold water in a saucepan. Bring to the boil, cover and simmer for 1 hour. Drain and leave until completely cold. Cut into quarters, remove pips and process in a food processor

to a pulp. Add eggs, sugar and lemon juice. Process for 1 minute, then add baking powder and ground almonds. Pulse to mix.

3. Pour into a well-greased round cake tin. Bake in a preheated oven for 50-60 minutes or until golden.
4. To serve, dust with icing sugar and orange zest or top with orange liqueur and whipped cream if you wish to serve as an 'adult dessert'!

As an accompaniment, fresh raspberries go very well.



