



Flourless orange and almond cake

7 eggs
300g castor sugar
300g almond meal
400g orange pulp made from 4 oranges

Start by boiling the oranges – place washed oranges in a saucepan and cover with water. Bring to the boil and then allow to simmer for 4 hours.

Once cool, drain the oranges, remove the seeds and the blend until smooth.

Whisk eggs and sugar until thick and then fold in almond meal and orange pulp. Pour into a cake tin and bake for approx 25mins.

Alternatively, you can pour mix into 6 ramekins to make individual cakes and bake for 15 mins at 160 degrees. Turn cakes out while hot.

ENJOY!