



Middle Eastern Orange Cake



Serve information: 1 x 24cm Cake

INGREDIENTS:

2 Large oranges
1ltr Water
6 Eggs
1 Tsp vanilla essence
250g Sugar
250g Total of tree nuts or meal such as almonds, hazelnuts, walnuts
1 Heaped tsp baking powder
50g Thickened cream, whipped
1 Orange, segmented

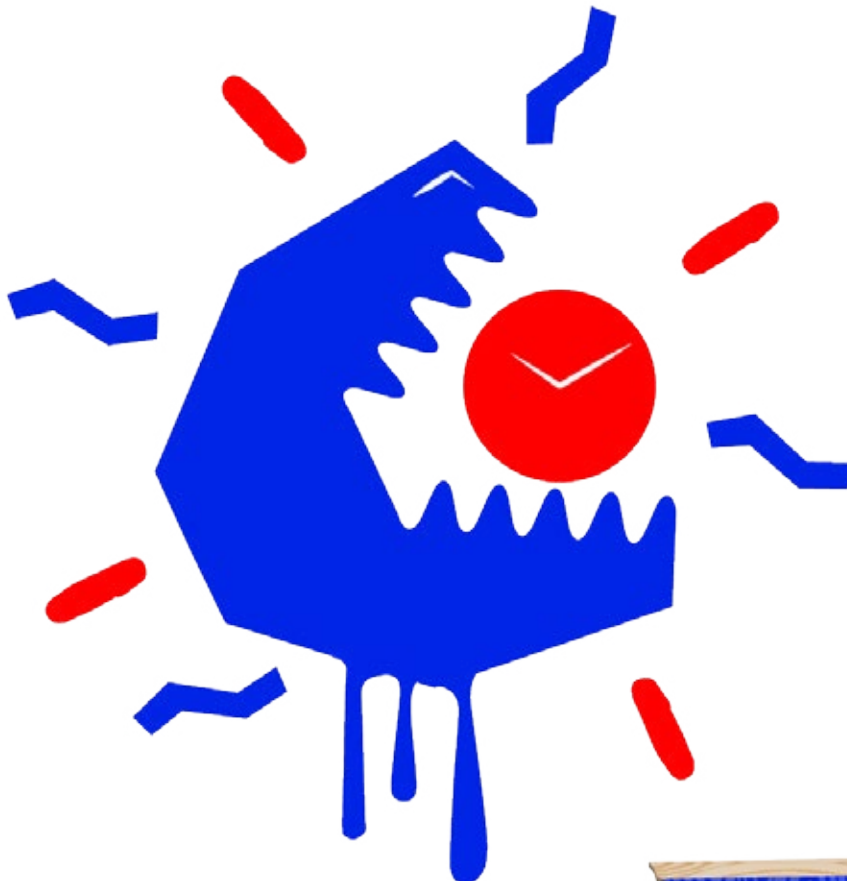
EQUIPMENT:

1 medium saucepan
1 small bowl
24cm spring form cake tin, greased and lined
1 blender
1 rubber spatula
Piping bag
Serving plate
Pastry brush
tongs



METHOD:

1. Place oranges in a saucepan and cover with water. Boil for 1- 2 hours. Drain and leave to cool, reserving the syrup. This can be done well in advance.
2. Preheat oven to 190°C. Grease and line the cake tin.
3. Crack eggs into bowl and pour into blender with the vanilla.
4. Open up oranges and remove the most of the pips, then break up flesh and skin into smallish pieces and place into blender.
5. Add sugar, then nuts/nut meal and baking powder.
6. Place lid securely on the blender and blend until a smooth puree is formed. Use spatula to scrape down the sides of the blender.
7. Pour batter into cake tin and place into oven for 1-1 hours.
Test for doneness by inserting a wooden skewer into the centre of the cake if it comes out clean it is done.
8. Leave cake to cool in tin, then gently remove to a cake plate for decoration.
9. Pipe cream rosettes around the cake and top with the orange segments



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