

# SUE'S

## ORANGE & ALMOND CAKE



### INGREDIENTS

2 small oranges  
5 large eggs  
175g caster sugar  
175g ground almonds  
50g polenta  
5ml baking powder  
ORANGE SYRUP  
50g caster sugar  
juice of 1 large orange  
creme fraiche to serve  
icing sugar, to dust



### METHOD

Place the oranges, unpeeled, into a pan, cover with water and bring to the boil. Lower the heat, cover and simmer for 1 hr 15 mins until very soft. Drain and cool for 30 mins.

Preheat the oven to 190 degrees C (375 degrees F), gas mark 5. Grease and lightly flour a 24cm (9.5") springform cake tin and line the base with greaseproof paper.

Roughly chop the boiled oranges, removing any pips. Place in a food processor or blender and puree. Whisk together the eggs and sugar for 1-2 mins then stir in the ground almonds, polenta and baking powder, followed by the pureed oranges.

Pour into the tin and bake for 40-45 mins until light golden and just firm to the touch. Leave to cool in the tin for 10 mins then turn out to cool completely.

To make the syrup, place the sugar and 60ml of water in a small pan and heat until the sugar dissolves. Boil, without stirring, until the mixture turns light golden. Remove from the heat and add the orange juice - it will bubble and caramelise so reheat gently until dissolved.

Serve the cake in thin slices with the warm or cold syrup and creme fraiche. Lightly dust with icing sugar.