

INGREDIENTS

2 Large Navel Oranges
5 Large Eggs
3/4 cup Coconut Sugar
3 cups Almond Flour
2 tsp Baking Powder
1 tsp Vanilla Extract

Juice of 1 Orange
1/4 cup Honey
Almond Slices (optional)

INSTRUCTIONS

1. Preheat oven to 170C.
2. Place unpeeled whole oranges in a saucepan and cover with cold water. Bring to a boil. Reduce heat and simmer covered for 35mins (ensure the oranges remain covered). Drain and allow to cool.
3. Cut cooled oranges into large pieces. Discard any seeds
4. Place orange quarters, eggs and vanilla into a blender and puree until smooth.
5. Pour into a medium mixing bowl and add almond flour, coconut sugar and baking powder. Mix to combine.
6. Pour batter into a lined & greased tin and bake for 45-50 mins or until golden on top. Allow to cool.
7. Whilst the cake is cooling, prepare the orange and honey syrup. In a saucepan heat orange juice with the honey over low heat, whisking to combine.
8. Pour over cake when ready to serve.



Orange & Almond Cake



Serves 8



180 minutes

This cake will be the envy of your guests, tasting and smelling as good as it looks.

Tips:

- For a decorative addition, top the uncooked batter with sliced almonds before baking.
- Choose oranges without blemishes on the skin as the whole orange is used.

Recipe created by Live Love Nourish for

