

Flourless Chocolate Orange Cake

Ingredients (for 6-8 people)

- 2 oranges
- 6 large eggs
- 1 heaping teaspoon baking powder
- ½ teaspoon baking soda
- 1 ¼ cups granulated sugar
- 2 cups finely ground hazelnuts, or store bought hazelnut meal (can substitute almond meal as well)
- ½ cup unsweetened cocoa powder
- ½ tsp ground cinnamon, optional
- Pinch salt
- Powdered sugar, optional

Instructions

- Place the oranges in a medium sauce pan and cover with water. Bring the pot to a boil then cover, reduce heat to low, and simmer until oranges are soft, about 2 hours.
- Once the oranges are cool enough to handle, slice them in half and remove any large seeds.
- Preheat the oven to 350 degrees.
- Place the oranges in a blender and pulse until smooth. You should end up with about 1 1/2 cups of puree. Add the remaining ingredients, except for the powdered sugar, to the blender. Pulse a few times, stir, and then pulse, repeating until the mixture is well combined.
- Grease an 8 inch round spring form pan. Pour the cake batter into the pan and bake for 45 minutes to an hour, or until a toothpick inserted in the center comes out clean.
- Allow the cake to cool, then sprinkle with powdered sugar, if desired. Or frost with your favorite frosting.