

Clementine (or Orange) Cake

Preparation time 20 minutes

Bake/cook time 2 hours 45 minutes

Makes one 18cm (7in) cake



Ingredients

For the cake

- 185 grams (6.5 ounces) organic/unwaxed oranges or clementines *[I used 3 small clementines but you can use 1 large or two small oranges]*
- 3 eggs
- 115 grams ($\frac{1}{2}$ cup +1 tablespoon) sugar
- 125 grams (4.4 ounces or $1\frac{1}{4}$ cup) almond flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

For the decoration

- confectioners' sugar, for dusting
- toasted, flaked almonds, for decoration

Method

1. Place unpeeled orange(s) or clementines in a saucepan, cover with cold water and a lid, and simmer for 2 hours. You may need to add more water so the fruit is always fully covered. Boiling the fruit draws out most of the bitterness from the peel and pith.
2. Drain and cool the fruit. Cut the unpeeled fruit in half, remove the seeds and purée (including the rind) in a food processor.
3. Preheat the oven to 190C (375F).
4. Butter a 18cm/ 7in springform pan, line the bottom with parchment paper, and butter the parchment. Place the pan on a baking sheet and set aside.
5. Measure the remaining ingredients.
6. Beat the eggs and sugar in a large bowl. Add the remaining ingredients, including the fruit puree, and mix thoroughly. The mixture will be runny.
7. Pour into the prepared pan and bake for 30-45 minutes or until golden brown on top and firm to the touch, with the edge of the cake starting to pull away from sides of the pan. The baking time depends on the moisture content of the fruit. You may need to cover the cake with buttered aluminum foil after about 20 minutes to stop the top from over-browning.

8. Cool the cake in the pan before releasing the springform sides and inverting the cake onto a platter. Take off the pan base and peel off the parchment paper. Dust the top with confectioners' sugar and sprinkle some toasted, flaked almonds on top.
9. Serve!
10. Store leftovers in an airtight container for 3 days. This cake tastes even better the next day.

Note: You can double the recipe to make a larger, thicker cake. Use a 23cm/9in sized cake pan and adjust the baking time accordingly.

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