

Orange, Almond, & Rose Cream Cake

Serves 10

Hands-on Time 20 minutes (plus cooling)

Baking Time 45 minutes

Ingredients

- 100ml olive oil (plus extra for greasing)
- 110g self-raising flour
- 110g ground almonds
- 1/8 tsp salt
- 210g caster sugar
- 3 large eggs
- 170g Greek yoghurt (divided)
- 3/4 tsp vanilla extract
- 1 large orange (zested and juiced)
- 110ml double cream
- 4 tbsp icing sugar
- 1/8 tsp rose water
- Handful of pistachios (shelled and chopped, optional)
- Sprinkling of chocolate curls (optional)

Equipment

- Scissors
- Baking parchment
- 20cm cake tin (springform or fixed bottom)
- Pastry brush
- Bowl
- Fork
- Large mixing bowl
- Whisk
- Fine grater
- Knife
- Measuring jug
- Spatula
- Wire rack

Method

1. Prepare the cake

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Brush the cake tin with olive oil and line with parchment.
- Mix the flour, ground almonds, and salt in a bowl.
- In a large mixing bowl, whisk the sugar, eggs, and olive oil for 1 minute until pale and thick.
- Add 60g Greek yoghurt, vanilla, orange zest, and 80ml orange juice. Whisk to combine.
- Fold in the dry ingredients in thirds until just combined.
- Pour the batter into the tin, tap to release air bubbles, and bake for 45 minutes.
- Cool in the tin for 15 minutes, then turn out onto a wire rack to cool completely.

2. Make the cream topping

- Whisk the remaining 110g Greek yoghurt, double cream, icing sugar, and rose water until thick and slightly stiff. Spread over the cooled cake.
- Sprinkle with chopped pistachios and chocolate curls, if desired.

Enjoy!