

Whole Orange, Almond, and Honey Cake (Dairy & Gluten Free)

Serves 8-10

Hands-on Time 10 minutes

Boiling Time 1 hour

Baking Time 1 hour

Ingredients

- 1 large orange
- 180g demerara sugar
- 4 large eggs
- 180g ground almonds
- 20g cornflour
- 1 tsp baking powder
- Pinch of fine salt
- 2 tbsp honey

Equipment

- Deep saucepan with lid
- Kettle of water
- 2lb loaf tin
- Baking parchment
- Bowl
- Knife
- Food processor
- Jug
- Spatula
- Skewer

Method

1. Cook the orange

- Fill a saucepan with enough boiled water to cover the orange. Place the orange in the water and bring to a boil.
- Once boiling, reduce the heat to low, cover, and simmer for 1 hour.

2. Prepare the cake batter

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3. Line the loaf tin with baking parchment.
- Remove the orange from the water, discard the stalk, and cut it in half. Remove any visible seeds.
- Blend the orange (including any juice) in a food processor for 30 seconds.
- Add the sugar and blend again, scraping down the sides of the bowl to ensure everything is combined.
- Crack the eggs into a jug. With the processor running, add the eggs one at a time, blending for 30 seconds after each addition.
- Add the ground almonds, cornflour, baking powder, and salt. Blend until smooth, scraping down the sides as needed.

3. Bake the cake

- Pour the batter into the lined loaf tin and gently shake to level.
- Bake on the middle shelf for 60 minutes, or until golden brown.

4. Glaze the cake

- Remove the cake from the oven and poke a few holes in the top with a skewer.
- Heat the honey in a saucepan until runny and bubbling. Pour it over the cake, spreading evenly with a spatula.

5. Cool and serve

- Let the cake cool completely in the tin before removing and slicing.

Enjoy!