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by Liz Robb

Orange, Lemon and Almond Cake



Ingredients

Butter or soft margarine to grease the tin 4 eggs

110g golden caster sugar

2 oranges

1 lemon

125g ground almonds

30g self-raising flour

25g toasted flaked almonds

A tablespoon of icing sugar

200g low fat crème fraîche

For the syrup:

2 oranges

180g caster sugar

Preparation

- 1 1. Preheat the oven to 180 degrees or 160 degrees fan oven. 2. Lightly grease a 20cm round loose bottomed cake tin then line the bottom with baking parchment.
- 2 3. Separate the eggs into two bowls. Beat the egg yolks then add the caster sugar and whisk well together.
- 3 4. Use a zester to finely zest one orange and the lemon, then mix the zest into the egg mixture.
- 4 5. Squeeze the juice from both oranges and the lemon and mix together with the ground almonds, then tip it into the egg mixture and stir in well.
- 5 6. Sift in the flour and gently fold it in.

Cooks Note

This sweet citrus pudding is soft and light, a delicious dessert, especially when served with a simple orange syrup and a dollop of crème fraîche or whipped cream.