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by Liz Robb

Orange, Lemon and Almond Cake

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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 fraiche

For the syrup:

2 oranges

180g caster sugar

Preparation

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.
3. Separate the eggs into two bowls. Beat the egg yolks then add the caster sugar and whisk well together.
4. Use a zester to finely zest one orange and the lemon, then mix the zest into the egg mixture.
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.
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 fraiche or whipped cream.
