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by Liz Robb

Recipe: Light, Sweet and Very Sticky Marmalade Cake



Ingredients

175g soft margarine
175g soft light brown sugar
1 large orange
3 large eggs
Thick cut dark marmalade
175g self raising flour
A pinch of salt
Half a teaspoon of baking powder
50g ground almonds
Cold water
Servings
8
Person

Preparation

- 1 Preheat the oven to 180 degrees or 160 degrees fan oven.
- 2 Lightly grease a round 20cm diameter loose bottomed cake tin and line with baking parchment.
- 3 Beat the soft margarine and sugar well together in a food processor, until light and fluffy.
- 4 Whisk the eggs together in a small bowl. Add the beaten egg to the mix gradually, beating well after each addition, until it is all incorporated.
- 5 Finely zest the orange into the cake mix, add 80g of marmalade and mix in. Use a flexible spatula to transfer the mixture into a large bowl.
- 6 In a separate bowl, sift the flour and add the salt and the baking powder. Add it to the mixture a little at a time, folding in after each addition.
- 7 Add the ground almonds and fold into the mixture.
- 8 Juice half of the orange and stir into the mixture.

- 9 Pour the mixture into the prepared tin, smoothing the top gently to ensure that it is even. Bake for 45-50 minutes, or until fully baked in the centre and golden brown on top. Allow to cool for 5 minutes before removing from the tin onto a rack.
- 10 To make the glaze, gently heat 3 tablespoons of marmalade in a small pan with a teaspoon of cold water. Prick the cake repeatedly with a cocktail stick than spoon on and spread the warm glaze so that it soaks into the surface of the cake.
- 11 Allow to cool then store in an airtight container.

Cooks Note

Treat yourself to a slice of this yummy marmalade cake.

This recipe will make enough for 8-10 slices of cake, or you can serve it as a dessert accompanied by cream or vanilla ice cream.
