Posted on 17 September 2017

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.