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by Liz Robb

Light, sweet and very sticky, treat yourself to a slice of this yummy marmalade cake



Ingredients

175g soft margarine
175g light brown sugar
3 large eggs
1 large orange
Thick cut dark orange 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 then line with baking parchment.
3. Beat the soft margarine and sugar together in a food processor until light and fluffy.
4. Whisk the eggs together in a small bowl and then add to the mix gradually, beating after each addition.
5. Finely zest the orange into the mixture, add 80g marmalade and mix in. Use a flexible spatula to transfer the mixture to a large bowl.
6. Into another bowl, sieve the flour and add the salt and baking powder. Add it to the cake mixture a little at a time, folding it in.
7. Next add and fold in the ground almonds, then stir in the juice of half the orange.
8. Pour the mixture into the prepared tin, smoothing the top to make sure that it is even. Bake for 45-50 minutes, until fully baked in the centre and golden brown on the top. Allow to cool in the tin for 5 minutes before placing on a cooling rack.
9. For the glaze, gently heat 3 tablespoons of marmalade with a teaspoon of cold water. Prick the cake repeatedly with a cocktail stick then spoon and spread on the warm glaze.

10 Once cooled, store the cake in an airtight container.

Cooks Note

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.