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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.
