

Boiled Orange Cake

Source: Barbara Allen

Ingredients

- 2 large oranges
- 1 orange , for zesting
- 1½ cups almond flour or ground up almonds
- 1 cup sugar
- 6 eggs
- 1 tsp baking powder
- 1 pinch salt
- 1 tbsp butter
- 2 tbsp grated orange rind
- ¼ cup brown sugar
- ½ cup chopped nuts

Method

Butter a 9" Springform pan and sprinkle with sugar. Heat oven to 375 degrees.

Boil the whole oranges (uncut, peel and all) for half an hour until soft, or longer if you think necessary. Cut up oranges skin and all into quarters removing any seeds and chop up in a blender or food processor.

Beat the eggs (I beat them for awhile, until well combined) and then add the other ingredients and mix together and pour into the greased cake pan.

Mix together the topping ingredients and spread over cake. Bake for about 45-50 minutes or until it pulls away a bit from pan and bounces back when you tap the center.

Cool on rack for about 10 minutes then release sides of the pan and cool completely.

Notes

My cake got quite brown so do keep an eye on it at the end and adjust baking time so that it works for you.

I boiled the oranges for an hour, just because I was nervous. I also used Valencia oranges rather than Navel because the skin is not as thick but I doubt it matters since the food processor will take care of it as long as the skin is soft.

You can leave off the topping and sprinkle powdered sugar on top when cake has cooled. Good with whipped cream or ice cream!