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## THE STUDIO ALMOND-ORANGE CUSTARD CAKE

### Based on Rosemary Stanton's Flourless Orange Cake

#### INGREDIENTS

2 large navel oranges

5 large eggs (this is why I call it the Custard Cake)

1 cup sugar

- if you like it sweeter add another half cup

1.5 cups almond meal

- I have used up to 2 cups for a fuller cake

- and only 1 cup for a more moist and not-as-big cake

- I like to use the coarse ground almond meal, with the nut skin still in the mix

1 teaspoon baking powder

#### GET MAKING

1. Place your oranges in a saucepan with water to cover them (or almost cover)
2. Bring to the boil then reduce heat and simmer with the lid on for 45mins-2 hours.
  - 45mins will do the job, but if you forget about it on the stove, longer still works.
  - Remember to keep the water in the pot! It makes a mess of your saucepan if you let the water run dry. Trust me, I know!
3. Remove the oranges from the saucepan and allow to cool.
4. Puree your oranges until smooth in a blender.
5. In a bowl, beat your eggs and sugar until thick.
6. Add the orange puree, almond meal and baking powder and mix well.
7. Pour into a cake tin.
8. Bake at 180C for an hour.
9. Leave in the cake tin to cool.
10. Eat and enjoy