Gluten Free ORANGE & ALMOND CAKE



2 Oranges washed & chopped in pieces, skin & pith as well as flesh

5 **Eggs** separated into yolks and whites

200grs Unrefined golden caster sugar

225grs Ground **almonds**

Decoration Flaked **almonds** and icing sugar

1. Preheat oven to 160°C and line 2-3 loaf tins with paper.
2. Place chopped Oranges in pan with a little water. Cover and stew gently till soft and liquid has evaporated. Leave to cool. Liquidise in processor or use a small stick blender (Whatever you have).
3. Whisk egg whites till stiff then gradually add half the sugar to create a meringue.
4. Whisk egg yolks with remaining half of caster sugar till pale and thick.
5. Gradually whisk in the pureed oranges to the egg yolk and sugar mixture then fold in the ground almonds.
6. Gradually fold in the meringue.
7. Now gently add the mixture to the lined loaf tins. Level the tops, sprinkle on flaked almonds and bake.
8. Cool on drying racks.
9. Remember, if necessary cover. Oven time always varies dependant on the oven but look for 40mins to 1hour.