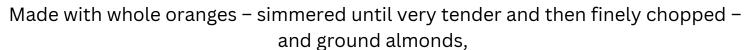
## **Christina's Spanish Orange & Almond Cake**



This classic Spanish cake has a moist, light texture and a wonderful fresh flavour.

## **Ingredients**

Serves: 10

2 oranges, about 280 g (10 oz) in total, scrubbed and roughly chopped (with skin)

5 eggs, separated

200 g (7 oz) caster sugar

225 g (8 oz) ground almonds

2 tbsp flaked almonds

sifted icing sugar to decorate

Preparation method

Prep: 1 hour |Cook: 55 min





## Method

1.Put the chopped oranges in a small saucepan, discarding any pips.

Add 1 tbsp water, then cover and cook gently for 30 minutes or until the oranges are soft and excess liquid has evaporated. Leave to cool.

2.Preheat the oven to 180°C (350°F, gas mark 4).

Line the bottom and sides of a 23 cm (9 in) springform cake tin with baking parchment.

- 3. Finely chop the oranges in a food processor or blender, or with a large knife
  - 4.Put the egg whites in a large bowl and whisk until they form stiff peaks. Gradually whisk in half the caster sugar, then whisk for 1 minute
- 5. Using the same whisk, whisk the egg yolks with the remaining caster sugar in another bowl for 2–3 minutes or until pale and quite thick.
- Whisk in the finely chopped oranges, then carefully fold in the ground almonds
- 6.Stir in 3 spoonfuls of the whisked egg white to loosen the mixture, then gently fold in the remaining whites with a large metal spoon.
- Transfer the mixture to the prepared tin and level the top. Sprinkle with the flaked almonds.
- 7.Bake for 50–55 minutes or until the cake is golden and a skewer inserted in the centre comes out clean.
- Check the cake after 20 minutes and again at 30 minutes, and cover lightly with foil if it is browning too quickly.