

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	45 MINS	20-25 MINS	8-10

### IN THE KIT

- Bag 1:** 80g caster sugar
  - Bag 2:** 80g light brown sugar
  - Bag 3:** 180g self-raising flour, 1 tsp baking powder
  - Bag 4:** 25g caster sugar
  - Bag 5:** 250g icing sugar
  - Bag 6:** 20g toasted flaked almonds
- Butter measure  
Wooden skewer  
2 x baking paper circles

### YOU WILL NEED

- 305g soft unsalted butter (180g+125g)
- 3 medium eggs
- 4 oranges
- 100ml milk
- 2 x 18cm round tins
- Fine grater/zester
- Saucepan

### INGREDIENTS

Icing Sugar (sugar, anti-caking agent: corn flour), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin), caster sugar, light brown sugar (sugar, cane molasses), almonds (**nuts**), baking powder: **wheat flour** (**wheat flour**, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1634.6kJ/385.4kcal
Fat	2.11g
of which saturates	0.14g
Carbohydrates	87.51g
of which sugars	68.78g
Protein	3.21g
Salt	0.02g

Allergens: For allergens see ingredients **bold**.  
Prepared in a factory that handles **wheat, milk, soya & nuts**.  
This product contains **nuts**.  
Best before: see sticker. Store in a cool, dry place.

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OR



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660g

# ORANGE & ALMOND CAKE



Michel Roux





**1.** Preheat the oven to 180°C/160°C fan/ Gas mark 4. Grease and line the tins with the baking paper provided.



**2.** Combine 180g of soft unsalted butter with the caster sugar (**bag 1**) and beat for a couple of minutes. Add the light brown sugar (**bag 2**) and beat for a further couple of minutes until light and fluffy.



**3.** Break 3 medium eggs into the bowl, then add in the self-raising flour and baking powder (**bag 3**) and the milk, then mix everything together.



**4.** Grate the zest of the 4 oranges into a separate bowl. Keep the oranges to one side. Add half of the zest to the mixture, then mix everything again until well combined and smooth.



**5.** Divide the cake batter equally between the 2 tins. Bake for 20-25 minutes or until lightly golden and the skewer comes out clean, then leave the cakes to cool in their tins on a cooling rack. When cooled, remove from tins and discard the baking paper.



**6.** Make the orange syrup by putting the caster sugar (**bag 4**) and the juice of the 4 oranges into a saucepan. Bring to the boil and simmer for around 10 minutes until the liquid has reduced down by about half. Spread the syrup evenly over each cake.



**7.** Make the buttercream icing by mixing 125g of soft butter with the icing sugar (**bag 5**) until light and fluffy. Leaving a tablespoon of zest to one side, add the remainder of the zest to the buttercream and mix. Use half of the buttercream to spread onto one sponge. Place the second sponge on top and then cover with the remaining buttercream.



**8.** To finish the cake, sprinkle the reserved 1 tbsp of orange zest and the toasted flaked almonds (**bag 6**) over the top.

### MY TOP TIP

Roll your oranges on a firm countertop prior to juicing to make it easier to juice.

*Michel Roux*  
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