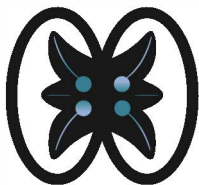


Californian Almond Cake

with Orange Blossom Glaze

This cake celebrates California's abundance of olive oil, almonds and oranges. It is superbly moist and absolutely delicious with a delicate almond sugar crust.



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- 1 cup sour cream (8oz, 227g)
- 2 tablespoons orange juice or white balsamic vinegar
- Zest from an orange
- 1-2 tablespoons superfine or castor sugar
- Sliced almonds

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the sour cream, orange juice and zest and mix on low speed until just combined.

Add the almond cake mix and mix on low until well combined.

Pour batter into prepared pan and evenly sprinkle with sugar and a handful of sliced almonds.

Bake for 50-55 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Glaze

YOU WILL NEED

- 1 tablespoon mild honey
- 1 tablespoon orange juice
- 1 tablespoon butter
- ½ teaspoon orange blossom water or orange extract

Microwave honey, orange juice and butter on high for 60 seconds, or until it develops a syrup-like consistency.

Stir in orange blossom water.

Lightly brush glaze on sides of hot cake.

If desired, toss 2 cups of chopped strawberries with 2 tablespoons of sugar and 1 tablespoon good quality balsamic vinegar. Set aside for 20 minutes. Serve macerated strawberries with the cake.