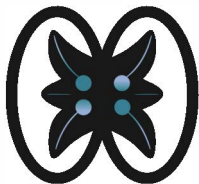


Egyptian Whole Orange and Almond Cake

with Honey Glaze

This is a moist, rich dairy free cake that highlights Egypt's delicious oranges. Choose sweet, seedless organic oranges with a thin peel. Valencia, Clementine and Mandarin oranges or tangerines are particularly good!



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild, extra-virgin olive oil (200g)
- 300g sweet oranges (about 3 small oranges)

Pureed oranges: Place the washed oranges in a large pot of salted boiling water. Cover and boil for about 30 minutes or until very soft. Drain, cool and then cut into quarters, removing any pips. Puree with a food processor or blender.

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

Evenly sprinkle the prepared pan with granulated sugar.

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 pureed oranges 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 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

- 2 tablespoons mild honey
- 2 tablespoons orange juice
- 2 teaspoon orange blossom water
- 1/8 teaspoon ground cardamom

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

Add the orange blossom water and ground cardamom. Stir until thoroughly blended.

Brush all over hot cake.