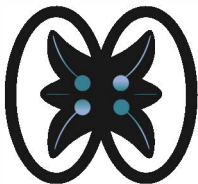


Spanish Orange Almond Cake

with Honey Glaze

This dairy free Spanish Orange Almond Cake brings the flavors of olive oil, almonds and sweet oranges front and center. It is absolutely delicious and perfectly moist.



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- 1 cup plus 1 tablespoon extra-virgin olive oil (212g)
- $\frac{3}{4}$ cup orange juice (180g)
- Zest from 1 orange

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 mild, extra virgin olive oil in a thin drizzle and beat until thick and creamy.

Add the orange juice and zest and the almond cake mix. Beat on low speed for one minute 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
- 1 tablespoon orange juice
- $\frac{1}{2}$ teaspoon orange blossom water

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

Add the orange blossom water and stir until thoroughly blended.

Brush all over warm cake.