

Orange Marmalade Cake

Ingredients:

1 large orange or 2 tangerines, mandarins, or clementines
1 lemon
6 ounces almond flour
1 cup all-purpose flour
1 Tbsp. baking powder
4 large eggs, ideally at room temperature
½ tsp. table salt
1 ½ cups sugar
2/3 cup olive oil
Confectioners Sugar for dusting the top (optional)

Preheat oven to 350°

Lightly butter a 9” springform pan

Fill a medium sized saucepan with about 4 inches of water and bring to a boil. Put the orange and lemon into the pan and lower the heat slightly. You want the water at a medium boil. Cook for 30 minutes. Drain the water and let the fruit cool. When it is cool enough to hold, scoop out the flesh. At this point the skin is very soft and will tear easily so carefully scrape as much of the pith off as you can. Put into a food processor and grind until fine. Set the zest aside.

Combine the dry ingredients: almond flour, all-purpose flour, baking powder and salt, sift into a medium bowl, set aside.

In a large mixing bowl beat eggs with an electric mixer until they are light and lemon yellow, add sugar and beat for a couple minutes until combined. Add dry ingredients and olive oil in three parts ending with the oil. Using a hand spatula gently fold in the zest making sure it is spread throughout the batter. Pour into the prepared pan and cook for 50 minutes. Check the cake is done with the toothpick test. A clean toothpick is a perfect cake. Cool in the pan. When it is completely cooled you can sprinkle powdered sugar on the top if you'd like.

Note: For a design on the top of the cake you can place a paper doily or a big maple leaf or some other pretty leaf from your garden, on top of the cake, and then sprinkle powdered sugar over the whole cake, carefully lift the leaf off the top and you will have a lovely leaf pattern on the cake.

You can also use an 8” springform pan just start checking the cake for doneness at about 40 minutes.