

Orange and Almond Cake with Pistachios

Ingredients

3 oranges
300g caster sugar, plus extra 200g for syrup
6 medium eggs
250g ground almonds
1½ tsp baking powder
30g Pistachio nuts

Method

Place 2 oranges in medium pan with just enough water to cover, boil gently for 2 hours. Allow to cool, reserve cooking liquid. Preheat oven to 180°C/Gas 4.

Place 300g caster sugar and eggs in food processor, whizz until light and fluffy.

Roughly chop cooled oranges, removing pips, and place in food processor, whizz until smooth. Add ground almonds and baking powder, whizz to combine.

Lightly grease 23cm cake tin with oil and line base with baking parchment. Pour in batter and bake in pre-heated oven for approx. 50/60 mins until an inserted metal skewer comes out clean. Allow to cool in tin.

Place 750ml of reserved orange cooking water in pan (top up with water if not enough) with 200g caster sugar, zest and juice of remaining orange. Boil and reduce to a syrup – approx. 10 mins.

Use cocktail stick to gently pierce top of cake and spoon over some cooled syrup, sprinkle with chopped pistachios. When ready to eat, remove from tin serving any remaining syrup separately.

2- 3 tablespoons of syrup stirred into 250gr mascarpone makes a delicious creamy accompaniment.

**All ingredients available from Dunsfold Village shop whilst stocks last!*