

Gluten-free orange and passionfruit cake

(serves 8)



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This is an unbelievably easy recipe so next time you want a gluten-free cake, give this one a try.

Ingredients

2	Oranges
1 cup	Water
2 Tbsp	Drambuie
4	Eggs
1 cup	Caster sugar
1 tsp	Baking powder
300 g	Ground almonds
1 serving	Passionfruit, use fresh passionfruit pulp if possible
1 serving	Cream, or yoghurt, to serve with the cake

Directions

1. Put the whole oranges into a saucepan. Add the water then boil for 45 minutes. Let cool in the juice.
2. Preheat oven to 160C. Line a loose-bottomed 10 inch cake tin with baking paper.
3. Process the whole oranges in a food processor with the Drambuie, eggs, sugar, baking powder and almonds, adding just enough of the orange cooking liquid to make a smooth paste. Process until just mixed.
4. Pour into the lined tin and bake for approximately 1 hour.
5. Serve with passionfruit and cream or yoghurt.

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