TATUA
Specialised Dairy

Orange Syrup Cake

Ingredients

2 oranges
3 eggs
1 cup caster sugar
200gms plain flour
1 teaspoon baking powder
½ cup ground almonds
1 cup desiccated coconut
8 thin orange slices
¼ cup honey
3 tablespoons hot water
Tatua Dairy Whip Whipped Cream, chopped pistachios, orange zest & segments

Method

1. Place two whole oranges (with skin) in a smallish saucepan and cover with water, simmer for 1 hour (topping up the water if necessary) or until soft.
2. Remove oranges from the water and allow to cool then puree in the food processor until smooth.
3. Pre-heat oven to 170°C and lightly grease and line the base of a 22cm cake tin.
4. Using an electric beater, whisk the eggs until foamy then slowly pour in the sugar beating until pale and thick and sugar has dissolved.
5. Sift flour and baking powder over the beaten eggs and fold in with almonds, coconut, and pureed orange.
6. Spoon into the prepared tin and arrange thin orange slices on top, bake for 45-50 minutes or until a skewer is removed cleanly.
7. While cake is hot, drizzle over the combined honey and water syrup.
8. Serve with a swirl of Tatua Dairy Whip cream and scatter with chopped pistachios, orange segments, and zest.

Please consider the environment before printing this recipe