

ORANGE AND POPPYSEED CAKE

2 medium (440g) oranges
1 1/4 cup (125g) almond meal
1 tsp gluten free baking powder
1/2 cup (85g) fine rice flour*
1 1/2 Tbsp poppy seeds
5 eggs
1 1/4 cups (275g) white sugar

Pre-heat oven to 170°C. Grease and line a 22cm spring-form tin.

Place oranges in medium-sized saucepan of boiling water. Boil, covered, for 20 minutes. Remove from heat and drain.

Place softened oranges into food processor. Process whole oranges (pips, pith and all!) until smooth paste is formed, approximately 3-4 minutes. Set aside to cool.

Sift almond meal, baking powder and rice flour into a bowl three times. Stir in poppy seeds.

In a medium bowl, beat eggs with electric beaters until thick and creamy, approximately 5 minutes. Add sugar, beat until well combined.

Stir orange paste into sifted dry ingredients, mixing well. Fold into egg mixture with a large metal spoon, ensuring well combined.

Pour mixture into prepared tin. Bake in oven for 35-45 minutes or until golden brown and firm to touch. Skewer should come out clean when inserted into centre of cake and removed. Allow to cool for 15 minutes before removing from pan. Cool completely on wire rack.

• See recipe hints p. 164

