

MONKHOUSE GRANARY

ALMOND AND ORANGE CAKE

Ingredients:

50g plain flour
1 teaspoon baking powder
225g caster sugar
250g ground almonds
250g butter, room temperature
1 tablespoon grated zest of orange
4 free-range eggs
80ml freshly squeezed orange juice
60g brown sugar
1 tablespoon marmalade
Handful of sliced almonds, toasted

Pre-heat the oven to 180C/350F/ Gas 4 and butter a 20cm cake tin. Sift the flour, baking powder and caster sugar and add the ground almonds. Whisk the butter and orange zest together in a bowl until pale, then add the eggs one at a time. Fold in the dry ingredients with a metal spoon, then pour the mixture into the buttered cake tin. Bake in the oven for 45 minutes or until cooked.

Make a syrup by boiling the orange juice and brown sugar together in a pan. Take off the heat and leave to cool.

Once the cake is cooked, prick several times with a skewer to base and pour on the cooled syrup. Leave the cake to cool completely before brushing on a little warmed marmalade and sprinkling it with a few toasted, sliced almonds. This cake is lovely served with orange segments marinated in a generous splash of whisky and a little demerara sugar.