

North African citrus almond cake

Prep time: 15 minutes | **Cooking time:** 50 minutes | Oven Temperature 190C/180C fan*/gas mark 5
(but do not switch the oven on until you put the cake in)

SERVES: 8

We do love a piece of cake with a cup of tea or coffee whilst sitting in our office admiring the views across the Park and we are sure you do too!

With the increased interest in home baking and subsequently flour being in short supply, one of our admin team, Tim (who we may add, until recently had not shared his knowledge of culinary skills!) thought you might be interested in this lovely cake which does not use any flour.

About the cake and the recipe

Tim told us that he first saw the recipe being cooked by the famous chef Diana Henry some years ago and simply had to try it. Now, it is one of his family's favourites and super easy to make!

The recipe is outlined below but, you can also find it by clicking on this [link](#).

It makes for a wonderful alternative if you have not got any flour in the house, personally we would say it is nicer than your more normal cakes made with flour but, that is just our opinion!



Why not give it a go, see what you think and post your pictures on our FB and Instagram pages to share your masterpieces with us?

About our recipe tester

So, we cannot go recommending a recipe just on Tim’s say so..... (no disrespect intended Tim!) All good recipes must be tried and tested, and on this occasion our ‘Master Baker and Tester’ who gave the recipe a go was 10-year-old Isla and the below photos are of her in action from start to finish, *although she didn’t share the photos of the clean plates so not quite the finish!*

We think you will agree it certainly looks like she did a fantastic job – well done Isla!



Now for the recipe

INGREDIENTS	METHOD
<p>For the cake</p> <ul style="list-style-type: none"> - Butter, for greasing - 45g stale bread or cake crumbs - 200g caster sugar - 100g ground almonds (freshly ground, if possible) - 1½ tsp baking powder - 215ml olive oil - 4 large eggs - Finely grated zest of 1 lemon and 1 orange - Icing sugar, for sifting over the top <p>For the syrup</p> <ul style="list-style-type: none"> - Juice of 1 orange and 1 lemon - 90g granulated sugar - 1 cinnamon stick, halved 	<ul style="list-style-type: none"> - Butter a 21cm springform cake tin. - Put the crumbs, sugar, almonds, and baking powder into a bowl. Using a wooden spoon, beat in the oil, eggs and both citrus zests. - Pour into the cake tin and put into a cold oven. Turn oven on to 190C/180C fan*/gas mark 5, bake for 40-50 minutes until a skewer inserted comes out clean. - Cool in tin for 10 minutes then turn out on to a plate. <p>Meanwhile, make the syrup.</p> <ul style="list-style-type: none"> - Put all ingredients into a pan and bring to the boil, stirring to dissolve the sugar then simmer for 5 minutes. - Remove the cinnamon. - While the cake is warm, pierce all over with a skewer and slowly pour on half the syrup. As it cools, spoon on the rest. Just before serving, dust with icing sugar.

Top tip - The cake is lovely with crème fraîche or Greek yogurt.