

Blood orange, almond & semolina cake



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Serves: 6

Preparation: 20 minutes

(+ cooling time)

Cooking: 35–40 minutes



6 blood oranges*

100g butter or margarine

1³/₄ cups caster sugar

3 eggs, lightly beaten

2 tsp baking powder

³/₄ cup fine semolina

³/₄ cup ground almonds

1 cinnamon stick

1. Preheat oven to 180°C. Grease and line a 20cm cake tin. Finely grate rind from 2 oranges then juice all oranges.
2. Using electric beaters, cream butter or margarine and 1 cup sugar in a large bowl until light and fluffy. Beat in orange rind. Gradually add eggs, beating well after each addition until mixture is smooth.
3. Combine baking powder, semolina and almonds and gently fold into mixture with ¹/₄ cup orange juice until combined. Spoon mixture into prepared cake tin and bake for 35–40 minutes or until cake is cooked when tested with a skewer. Turn cake out onto a cake rack to cool slightly.
4. While cake is baking, combine 1¹/₂ cups orange juice, cinnamon stick and remaining ³/₄ cup sugar in a medium saucepan over medium-high heat. Stir until sugar is dissolved, bring mixture to the boil then reduce heat and simmer for 20–25 minutes or until syrupy. Discard cinnamon stick.
5. Place warm cake onto serving plate, gently prick using a fine skewer and slowly pour syrup over cake. Slice and serve.

*Substitute Navel oranges, if desired

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