

Blood orange & blueberry cake



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Preparation 20 mins + cooling time | Cooking 35-40 mins | Serves 6

8 blood oranges*
100g butter or margarine
1¾ cups caster sugar
3 eggs, lightly beaten
2 tsp baking powder
¾ cup fine semolina
¾ cup ground almonds
1 cinnamon stick
125g blueberries

* You can also use Navel or Valencia oranges when in season

STEP 1 Preheat oven to 180°C/160°C fan-forced. Grease and line a 20cm cake pan. Finely grate rind from 2 oranges then juice those oranges plus another 4 oranges. Set juice aside.

STEP 2 Using electric beaters, cream butter or margarine and 1 cup caster sugar in a large bowl until light and fluffy. Beat in orange rind. Gradually beat in eggs, beating well after each addition until mixture is smooth.

STEP 3 Combine baking powder, semolina and ground almonds. Gently fold dry ingredients, ¼ cup blood orange juice and half the blueberries into butter mixture until combined. Spoon into prepared pan and smooth top. Bake for 35-40 minutes until cake is cooked when tested with a skewer. Cool in pan for 10 minutes then turn onto a cake rack to slightly cool.

STEP 4 While cake is baking, combine 1 ½ cups blood orange juice, cinnamon stick and remaining ¾ cup sugar in a medium saucepan over medium-high heat. Stir until sugar is dissolved then bring mixture to the boil. Reduce heat and simmer for 20-25 minutes until syrupy. Discard cinnamon stick. Peel, remove pith and segment remaining 2 blood oranges. Add segments and half the blueberries to the syrup.

STEP 5 Place warm cake onto a serving plate. Gently prick cake using a fine skewer and slowly pour warm syrup over cake. Spoon blood orange segments and blueberries in the centre, slice and serve.