

# Easy orange, carrot & almond cake



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Preparation 20 mins | Cooking 1 hour + cooling time | Serves 8

This moist Moroccan-style cake is a breeze to make in a food processor.

**1 orange, unpeeled and coarsely chopped**

**150g butter, melted**

**¼ cup caster sugar**

**2 free-range eggs**

**1 tsp vanilla extract**

**1 cup grated carrot (about 2 medium carrots)**

**1½ cups plain flour**

**1 cup ground almonds**

**3 tps baking powder**

**½ tsp ground cinnamon**

**½ tsp ground ginger**

**½ cup natural flaked almonds**

**Greek-style natural yoghurt, to serve**

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Grease and line the base and sides of a 22cm round spring-form cake pan.

**STEP 2** Place unpeeled orange in food processor and process until finely chopped. Add butter, sugar, eggs and vanilla. Process until well combined. Add carrot, flour, ground almonds, baking powder and spices. Process until well combined.

**STEP 3** Pour mixture into prepared pan. Scatter top with flaked almonds. Bake in oven for 1 hour – 1 hour 10 minutes or until skewer inserted in the centre comes out clean. Cool in pan for 30 minutes then turn onto wire rack to cool completely. Slice and serve with yoghurt.