

Anne's Moroccan orange cake.

Ingredients:

4 organic oranges

200 grams of almonds

175 grams butter

3 large eggs

3 decilitres sugar

3 decilitres flour

2 teaspoons baking powder

0.25 teaspoon. Salt

Cinnamon

Preparation:

Grind the almonds finely in a grinder / blender.

Melt the butter.

Grate finely the peels of two oranges.

Squeeze the juice of all three oranges.

Whisk sugar and eggs together.

Stir together flour, baking powder and salt together and fold into the mixture.

Stir the melted butter into the mixture.

Stir 0.75 dl. orange juice and the grated orange peels into the mixture.

Butter a springform (24 cm.) and sprinkle it with flour.

Pour the batter into the tin and bake at 175 degrees for 45 minutes in a convection oven.

Take the cake out and sprinkle it with the remaining orange juice.

To serve, cut the surface in harlequin diamonds and sprinkle the cake. with cinnamon.