



'The Zero Waste One'

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Squeezed-Orange and Almond Cake

How to Make... Squeezed-Orange and Almond Cake

Ingredients

Serves 12

Save your juiced orange halves and make this tasty afternoon treat. You can also use this recipe if you have oranges that are starting to turn bad—cut the soft or bad parts out and use the rest in this recipe.

- 4 used orange halves
- Butter or oil, for greasing
- 5 eggs, beaten
- 200g ground almonds
- 200g caster sugar
- $\frac{3}{4}$ tsp baking powder
- 100g dark chocolate, melted, to decorate





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Method

- Put the orange halves in a saucepan, cover with water and bring to the boil. Cover and simmer for one hour 15 minutes, checking the water levels regularly. Remove and set aside to cool.
- Preheat the oven to 180C/160C fan/Gas 4 and grease a 20cm round springform cake tin. Roughly chop the cooked oranges and transfer to a food processor or blender. Add the eggs, almonds, sugar and baking powder, and blitz to combine.
- Pour the batter into the prepared tin and smooth the top. Bake for 35-40 minutes, or until a skewer inserted into the centre of the cake comes out clean.
- Leave to cool before removing from the tin, then drizzle with melted chocolate to finish.