

## Orange and Hazelnut Cake

Serves 6 – 8

2 whole oranges - about 500g weight  
5 eggs  
170g caster sugar  
170g hazelnuts  
1 heaped tsp baking powder

1. Put the oranges into a deep saucepan, add enough water to come half way up the pan and bring to the boil. Put a lid on the pan and simmer the oranges for about an hour and a half. Allow to cool.
2. Whizz the hazelnuts in a food processor until finely ground.
3. Pre-heat the oven to 190C/275F/Gas5. Line the base of a 20cm spring form cake tin with non stick baking parchment.
4. Once the oranges are cool enough to handle, cut into quarters, remove any pips and stalks and whizz in a food processor to a fine pulp.
5. Whisk the eggs and sugar together for about 5 min, until thick and moussy, then fold in the ground hazelnuts, baking powder and orange pulp.
6. Pour into the prepared tin and bake in the oven for 50 to 60 min, or until a skewer inserted into the middle of the cake comes out clean.
7. Cool in the tin for 20min, then turn out onto a wire rack to finish cooling.
8. Dust with icing sugar to serve.



Don't worry if the cake sinks a bit in the middle, it's perfectly normal!