



ORANGE AND ALMOND CAKE

Introduction

This cake has many varieties, sometimes it is made with semolina, sometimes with mashed almonds and walnuts. Especially liked in Thessaloniki, it resembles Middle Eastern desserts dripping with aromatic syrups.

INGREDIENTS (APPROX. 12 PIECES)

- 200 g (7,05 oz) of butter
- 180 g (6,35 oz) of brown sugar
- 100 g (3,53) of wheat flour
- 300 g (10,58 oz) of ground almonds (with the skin)
- 5 eggs
- pinch of salt
- 2 oranges
- 80 g (2,82 oz) of brown sugar
- candied orange zest

Preparation method

• Step 1

Preheat oven to 180°C (356°F).

• Step 2

Line the baking tin with baking paper so that it slightly protrudes over the edges.

• Step 3

Mix 180 g (6,35 oz) of sugar with 200 g (7,05 oz) of butter with a mixer. Stirring constantly, gradually add almonds, then eggs, add one by one. When the ingredients combine, add the flour and a pinch of salt. Mix slowly but thoroughly for approx. 1 minute. Pour the dough into a tin, put it in a hot oven and bake for 60 minutes.

• Step 4

Prepare the syrup. Squeeze the orange juice, strain it through a strainer (it should not have pulp or seeds). Add the remaining sugar and bring to a boil. Cook for approx. 15 minutes until it thickens a little.

- **Step 5**

Take the baked cake out of the oven, immediately prick it with a thin stick or toothpick in several places and pour hot syrup. Garnish with orange zest.

Smacznego!