



Whole Orange Almond Cake

A vibrant, moist gluten-free cake that uses whole fresh oranges for intense citrus flavor and aroma.

2 large oranges (preferably seedless navels)

6 large eggs

1-1/2 cups ground almonds or almond flour

Pinch of salt

1 cup granulated sugar

1 teaspoon baking powder

1 teaspoon cinnamon or pumpkin pie spice (optional, for warm contrast)

For topping: Confectioners' sugar, mandarin orange segments, sliced almonds

Whipped cream, for serving (optional)

Preheat oven to 375°F. Generously grease an 11½-inch round tart pan or cake pan with baking spray or butter and flour.

- Bring a large pot of salted water to a boil. Wash the oranges and boil them (covered) until very soft, about 30 minutes. Drain and cool. Cut into quarters, remove any seeds and the white core. Trim a thin slice from the top and bottom of each orange.
- Process the oranges in a food processor or blender to a fairly fine purée (small bits of peel are desirable and not bitter).

- In a mixing bowl, whip the eggs until thick. Add the ground almonds, salt, sugar, baking powder, pumpkin pie spice (if using), and orange purée. Mix until well combined.
- Pour batter into the prepared pan. Bake 40–45 minutes, or until the cake is firm to the touch in the center and golden brown.
- Cool on a wire rack

Decorative Finishing:

Place a designed pattern paper doily on top of the cooled cake. Dust generously with confectioners' sugar, then **carefully** lift off the doily. Garnish with mandarin orange segments and toasted sliced almonds. Serve with whipped cream if desired. Serves: 8

GG Cook's Note

Boiling the oranges mellows the bitterness of the peel, leaving pleasant little textured bits. The cake does not rise much, don't worry, it sets beautifully. our lower oven temperature and adjusted pan size worked well. Experiment with the spices for a personal touch. For the decorative finishing, I used King Arthur Snow White Non-Melting Topping Sugar.

Recipe adapted from: *James Beard's Whole Orange Almond Cake*, featured in *Waste Not: How to Get the Most from Your Food* *by The James Beard Foundation (Rizzoli). Original available at: https://www.jamesbeard.org/recipes/whole-orange-almond-cake*

About the Recipe: Whole Orange Almond Cake from a James Beard recipe is a delicious, gluten free dessert that makes brilliant use of the entire fruit; boiling and puréeing whole oranges to capture every bit of bright flavor and natural oils from the peel. Moist, fragrant, and surprisingly simple, this cake delivers a beautiful balance of citrus and almond with a delightful texture from tiny bits of softened orange skin. It's virtually effortless and perfect for any celebration.