

Almond and Orange Torte

1 medium orange...boiled whole, until tender and then blitz until smooth paste - do remove any seeds first! Takes about 1 hr in a pan, but ten minutes in pressure cooker.

3 medium eggs

8oz (225g) golden caster sugar

9oz (250g) ground almonds

1/2 level tsp baking powder

- Grease and flour a 20cm cake tin.
- Preheat oven to 180C or 160 C if a fan oven, gas mark 4.
- Beat eggs and sugar until thick and pale.
- Fold in the almonds, baking powder and pureed orange.
- Pour mixture into tin and bake for 40 to 50 minutes or until a skewer comes out clean from the centre.
- Leave to cool in the tin.

Should serve 10!!!

Delicious on its own or with creme fraiche.