

Mandarin & Almond Cake



You'd better make double – this cake will be devoured in no time!

Ingredients

3 mandarins

6 eggs

1 cup (200g) CSR Caster Sugar

2 packed cups (340g) almond meal

Method:

1. Cover mandarins (skin and all) with water, bring to boil then simmer for 1 hour. Cool completely, then remove seeds and puree. Preheat oven to 160°C. In a large bowl, beat the eggs and sugar together, 5 minutes.
2. Fold through the puree and almond meal. When combined, pour into a paper-lined 22cm cake

tin and bake for 60 to 70 minutes, or until a skewer removes clean from the centre of the cake.