

Moorish Orange Almond Cake

2 *oranges*

250g *sugar*

6g *salt*

250g *butter*

6 *eggs, separated*

300g *almond flour*

14g *baking powder*

Preheat oven to 400°F.

Spray cake pan with oil and add a sheet of baking paper that has been cut to shape.

Place oranges into a small pot, cover with water, and boil for one hour. Cool, then cut into pieces and remove seeds.

Toast almond flour until light brown, then let cool.

Blend oranges to a pulp, add butter, sugar, egg yolks, almond flour, and baking powder. Puree to a smoothish batter.

Whip egg whites to soft peaks and fold under batter, then pour into cake pan.

Bake until set or about 40 to 50 minutes. After the first 10 minutes, reduce heat to 350°F.