

Tunisian Orange Cake

The wonderful moist nature of this cake and the exotic spices have made it one of our most popular desserts and the most requested recipe. We haven't got to the bottom of the science but be assured it must begin its journey in a cold oven, it just doesn't turn out right if you put it into a pre-heated oven. We use gluten free bread for our cake but if gluten is not an issue for you this cake works just as well with regular white breadcrumbs.

Line a 9" cake pan with parchment paper.

1½ oz/45g (approx 1½ slices Kinnickinick Tapioca Rice Bread) fresh, gluten free breadcrumbs
3½/100g ground almonds
7oz/200g white sugar
1½ tspns baking powder
200ml/ 2/3 cup sunflower, light olive or canola oil
4 eggs
grated zest 1 large orange
grated zest ½ lemon

Syrup

Juice 1 orange and ½ lemon
3oz/85g sugar
¼ tspn star anise powder
¼ tspn cinnamon

Mix breadcrumbs, sugar, almonds, zest and baking powder together.

Add oil and eggs. Beat well.

Pour into prepared cake tin and place in COLD oven, on a low shelf. Set to 190c/350f and bake 40-50 minutes until set and golden brown.

While the cake is baking make the syrup – put all ingredients into a saucepan, bring to a boil and simmer until syrup forms, 3-5 minutes.

Prick the surface of the cake with a fork or tooth pick and spoon syrup over whilst it is still warm. Cool in pan.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

