



Aunty  
Rozzy®

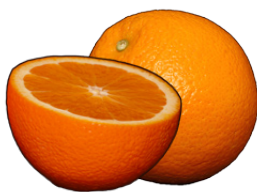


# Incredible Edible Reciplease

## The Incredible Edible Outrageous Orange and Lemon Flourless Cake

### Ingredients

- 2 oranges (or replace one orange with a ruby grapefruit)
- 1 lemon
- 2 ½ cups (250g) of almond meal
- 5 eggs
- 1 cup caster sugar
- 2 teaspoons of baking powder



### Orange Yogurt Icing

- ¾ cup of sifted icing sugar
- 2 tablespoon plain yogurt
- 1 teaspoon finely shredded orange peel
- 1 tablespoon of orange juice

### This is how we do it

1. Wash the oranges and lemon and cover with cold water. Bring to the boil, reduce heat and simmer for 1 hour. Remove from the pan and when cool remove the pips and cut into quarters.  
  
Place the fruit in a food processor and process until smooth.
2. Preheat the oven to 160° C. Grease a round cake tin (mine is 24cm diameter) and line with baking paper.
3. Place fruit into a large bowl. Using an electric mixer or electric hand-held beaters, add the almond meal, baking powder, and eggs and combine with the fruit. Add sugar and blend until smooth.
4. Pour into prepared cake tin and bake for 35 minutes if using a fan-forced oven or 45 - 50 minutes in a conventional oven until a skewer inserted into the centre of the cake comes out clean. Cool in the tin.

To make the orange yogurt icing, combine all ingredients in a small bowl. Mix until smooth and spread on top of the cake. Alternatively, simply sift icing sugar over the top.

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Contact details: [hayley@stylecounsel.com.au](mailto:hayley@stylecounsel.com.au)

