

Mandarin, Almond & Chocolate (flourless) Cake



Ingredients

8 Mandarins
500 gm almond meal
12 eggs
500 gm castor sugar
1 tablespoon baking powder
1 cup chopped dark couverture (cooking) chocolate

Method

- Place mandarins in a heavy based saucepan, cover well with water and bring to the boil. Boil for about 2 hours, drain and set aside to cool. Grease and line 28 cm cake tin.
- Set oven to 180
- Chop and seed mandarins and place in food processor. Transfer to another large bowl and add eggs, sugar and baking powder
- Fold in almond meal and chocolate
- Bake for approx 1 hour or until firm to touch.

Serving suggestions

Serve with double cream and candied peel. Bring to boil 1 cup sugar and 1 cup water. Boil for 5 minutes and add ½ cup chopped mandarin or orange peel. Boil for a further 20 minutes. Pour over warm cake.

This recipe was given to me by a customer of mine, Tricia Duncombe. It is a favourite of many customers and so easy to make.