



Orange and Lemon Tunisian Cake

Ingredients

- 3 slices day old white bread
- 1 ¾ cups ground almonds
- 5 eggs lightly beaten
- 250ml light flavoured olive oil
- zest of 2 oranges and 1 lemon
- 1 tsp baking powder
- 1 ½ cups caster sugar

Syrup

- 150g sugar
- ¾ cup of juice (oranges and lemon previously zested)
- 3 cloves
- 1 cinnamon stick

Method

- Preheat the oven to 170 degrees.
- Remove the crusts from the bread and process into breadcrumbs in a food processor
- Combine breadcrumbs, sugar, ground almonds and baking powder in a large mixing bowl.
- Add oil, eggs and orange and lemon zest and stir together with a wooden spoon until well mixed.
- Line the base of a 23cm springform tin with baking paper and pour the cake mixture in.
- Cook for approx 45 minutes. When the cake is cooked, remove it from the oven and sit for 5 minutes.
- Still in the tin, poke holes in the cake gently with a skewer and then pour over the hot syrup. When the cake and syrup is completely cooled remove the cake from the tin.
- Serve with cream or ice cream as a delicious dessert.

Syrup

- Combine juice, sugar and spices in a small saucepan and stir until the sugar is dissolved. Boil gently for about 5 minutes or until the liquid is reduced and syrupy.
- Remove the cloves and the cinnamon stick and place them on the centre of the cake before pouring the syrup over.