

Chocolate orange flour less cake



This is a gluten free option, but amazingly great for everybody to enjoy. This method was introduced by the Spanish to me and remains my favourite type of cake, you can use ground almonds as well:

Chocolate Orange Cake

Serves: 8-10

Ingredients

2 small oranges

6 large eggs

1 heaping teaspoon baking powder

$\frac{1}{2}$ teaspoon bicarb of soda

1 $\frac{1}{4}$ cups granulated sugar

2 cups finely ground hazelnuts, or store bought hazelnut meal (can substitute almond meal as well)

$\frac{1}{2}$ cup unsweetened cocoa powder

$\frac{1}{2}$ tsp ground cinnamon, optional

Powered sugar, optional

Instructions

Place the oranges in a medium sauce pan and cover with water. Bring the pot to a boil then cover, reduce heat to low, and simmer until oranges are soft, about 2 hours.

Once the oranges are cool enough to handle, slice them in half and remove any large seeds.

Preheat the oven to 180 degrees C

Place the oranges in a blender and pulse until smooth. You should end up with about 1½ cups of puree. Add the remaining ingredients, except for the powdered sugar, to the blender. Pulse a few times, stir, and then pulse, repeating until the mixture is well combined.

Grease an 8 inch round spring form pan. Pour the cake batter into the pan and bake for 45 minutes to an hour, or until a toothpick inserted in the center comes out clean.