

ALMOND CAKE

Ingredients:

5 egg whites

pinch of salt

75 g (125ml) caster sugar

175g (500ml) almond flour

1 orange – grated zest

1 teaspoon orange liqueur or the juice of half a freshly squeezed orange

25g slivered almonds

ALMOND CAKE

Method:

Preheat oven to 190 degrees Celsius

Grease and line cake tin with baking paper

Whisk egg white with salt until they stand in soft peaks.

Slowly add the sugar whilst whisking until mixture is firm and thick

Fold in almond flour, orange zest and liqueur

Pour into cake tin

Sprinkle slivered almonds on top of cake

Bake for 25 minutes or until skewer inserted into the centre comes out clean

Allow to stand in tin for 10 minutes, loosen, turn out and leave to cool