



ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on
Nigella's Clementine Cake

MACA MEAL FLOURLESS ORANGE CAKE

INGREDIENTS

approx. 375 grams oranges

6 large eggs

1 tsp of vanilla extract

250 grams white sugar

250 grams Wondaree Macadamia meal

1 teaspoon baking powder

(for a Gluten free cake, use Gluten free baking powder or remove altogether)

In a pan, place the oranges and add some cold water, then bring to the boil and cook for 2 hours. Drain and, when cool, cut each orange in half and remove the seeds. Place the whole oranges — skin, pith and all — and give a quick blitz in a processor. Preheat the oven 190°C. Butter and line a 21cm Springform tin.

Add all the other ingredients into the processor and mix. Or, you can beat the eggs by hand adding the sugar, macadamia meal and baking powder, mixing well, then finally adding the oranges.

Pour the cake mixture into the tin and bake for an hour. Your skewer should be clean. You may also need to cover with foil or greaseproof paper after about 40 minutes to avoid the top burning. Remove from the oven and leave to cool, on a rack, but in the tin. When the cake's cold, you can take it out of the tin.

Sprinkle with a little icing sugar.

Please Note: We know you'll want to make this again, so boil up heaps of oranges and freeze what you don't need. You can also keep the macadamia meal in the freezer.