



WHOLE ORANGE CAKE with ORANGE INFUSED OLIVE OIL



INGREDIENTS

CAKES:

- 2 Oranges
- 1/2 Cup Honey
- 1/2 Cup Polenta
- 1 1/4 Cups Almond Meal
- 1 Tsp. Baking Powder
- 1/3 Cup SATHYA Orange Infused Olive Oil
- 3 Eggs

SYRUP:

- 1 Cup Freshly squeezed Orange Juice
- 1/3 Cup Honey
- 1 Vanilla Bean, Split

METHOD

Pre-heat oven to 160*c. Grease the base and sides of a 22cm round spring-form pan. Line the base with non-stick baking paper. Set aside

Place whole oranges into a large saucepan and cover with water. Allow to simmer for 1 hour or until soft.

Drain, then roughly chop the oranges and remove any seeds. Place in a food processor, add the honey and process until smooth. Spoon the mixture into a large bowl, add the polenta, almond meal, baking powder, SATHYA Orange infused Olive Oil and eggs and mix until combined.

Spoon into prepared pan and cook for 45 minutes.

While the cake is cooking, make the syrup. Place the orange juice, honey and vanilla bean into a saucepan over a low heat. Allow to simmer for 10 minutes or until thickened.

Serve the cake warm or cooled with the syrup.