



## Almond, Orange & Raspberry Cake

Sarah's Servings: 10, Sarah's skill: Easy, Baking time: 35-40 mins

### Ingredients

#### Cake:

230g Caster Sugar  
4 Large eggs  
240ml Sunflower/Vegetable oil  
1tsp Almond essence  
240g Self Raising Flour  
1tsp Baking powder  
60g Ground almonds  
1 Tbsp Flaked almonds

#### Icing:

150g Butter  
250g Sieved Icing sugar  
Zest of 1 Orange  
Juice of Orange  
1-2 Tbsp Milk if necessary  
  
6 Tbsp Raspberry Jam  
1 Tbsp Icing sugar for decoration

---

### Method

- Pre-heat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line two 8" round cake tins.
- Place the sugar, eggs, oil and almond essence in the bowl of a stand mixer fitted with the whisk attachment.
- Whisk the sugar, eggs, oil and almond essence until light and fluffy.
- Add the flour, baking powder and ground almonds and fold until all the flour is combined.
- Pour the cake mixture evenly between the prepared tins.
- Sprinkle over the flaked almonds on just one of the cakes.
- Bake in the oven for 35-40 minutes or until cake tester comes out clean.
- Leave the cakes to cool completely.
- To make the icing put the butter, icing sugar, orange zest and orange juice in the bowl of a stand mixer with a whisk attachment.
- Whisk until light and fluffy - if it is a bit stiff to pipe add milk as necessary.
- Put the icing in an icing bag fitted with a 1A piping nozzle.
- Place the cake without the almonds onto a plate or cake stand.
- Pipe around the outside of the cake towards the inside until it is fully covered.
- Put the jam on top of the icing.
- Place the cake with the almonds on the top and sprinkle with icing sugar.