



Whole Satsuma Cake

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 40 minutes

Ingredients

350g Satsumas (approx 4 fruit)
6 Large eggs
200g Caster sugar
250g Ground almonds
2 tsp Baking powder

Icing

75g Sieved icing sugar
1-2 tsp Satsuma juice or water
2 Tbsp Flaked/ chopped almonds

Method

- Place the satsumas in a medium sized pan and cover with water.
- Bring to the boil then simmer for 1 hour.
- Strain the fruit and set aside to cool. You could do this the day before and keep in the fridge overnight if you wanted)
- Pre-heat the oven to 180 degrees centigrade (160 fan) and grease and line a 23cm (9") square tin.
- Once the satsumas are cool cut them into quarters and remove and pips if there are any.
- Place the satsumas into a food processor and blend to a purée.
- Place the eggs, sugar, ground almonds and baking powder in the bowl of the food processor with the purée.
- Blend until fully combined.
- Pour the mixture into the prepared tin.
- Bake for 40 minutes or until a skewer comes out clean.
- Leave the cake to cool completely in the tin as it is very delicate.
- To make the icing mix the satsuma juice into the icing until you have a smooth icing but not too thin.
- When the cake is completely cool remove from the tin onto a plate.
- Drizzle with the icing and sprinkle with flaked or chopped almonds.