

Gluten Free Orange Cake with Peppermint and Cinnamon Tea Syrup

Dilmah Chef Notes: Peter Kuruvita

The cake needs to be moist, the syrup thick.

Makes 2 x 20cm cakes

Ingredients

Cake

3 oranges
9 eggs
375g caster sugar
375g almond meal
2 tsp. baking powder



Peppermint and Cinnamon Syrup

½ cup (100g) caster sugar
½ cup (125ml) water
2 Dilmah Exceptional Peppermint and Cinnamon tea bags
5cm piece fresh ginger, peeled, thinly sliced
2 sprigs fresh mint

Directions

1. Place the oranges, leaving peel on, in a large saucepan and cover with cold water. Place over high heat and bring to the boil. Remove from heat and drain well. Repeat boiling process and draining 2 more times. Return oranges to saucepan and cover with water. Bring to a simmer over medium heat and cook for 2 hours or until oranges are tender. Drain well. Set aside to cool completely.
2. Preheat oven to 180°C. Grease and line the base and sides of two 20cm (base measurement) springform pans with baking paper.
3. Coarsely chop oranges, including peel, and place in the bowl of a food processor and process until mixture is pureed and smooth.
4. Use an electric mixer to whisk the eggs and sugar until pale and creamy. Add the almond meal and baking powder and gently fold with a metal spoon until just combined. Add the orange puree and gently fold until just combined. Pour evenly among the prepared pans. Bake for 30 minutes or until just cooked through. Remove from oven and set aside in pans to cool completely.
5. To make the syrup, combine the sugar, water, tea bags, ginger and mint sprigs in a medium saucepan over low heat. Cook, stirring occasionally, for 5 minutes or until sugar dissolves. Increase heat to medium-high and bring to the boil. Cook for 2 minutes or until syrup thickens slightly. Remove from heat and set aside to cool. Strain syrup into a jug.
6. Place cakes on serving platters. Drizzle with syrup to serve.

Dilmah's relationship with Hospice goes back over 16 years. WHY? Well we both share similar values. The Dilmah brand founder, Merrill J Fernando has a philosophy that "Business is a matter of human service". Dilmah is a family-owned business which believes in tradition & ethics. Tea can

bring families together, strengthening the bonds of friendship especially in needy times. It is Dilmah`s hope, that in some small way, we can bring a little comfort at these times.

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