



## Cardamom

### Moroccan Orange and Cardamom Cake

*Makes 12 slices*

#### **INGREDIENTS**

- 175g plain flour
- 75g ground almonds
- 50g semolina
- 250g golden caster sugar
- 250g butter softened
- 4 large eggs
- 2 oranges
- 2 tsp baking powder
- 6 green cardamom pods
- ½ tsp ground cinnamon

#### **METHOD**

1. Heat the oven to 175C / 350F. Grease a 21cm loose-bottomed cake tin and line the base with baking parchment.
2. Gently crack the cardamom pods open with your thumb and forefinger. Tip the seeds out and grind them with a pestle and mortar.
3. Mix the flour, ground almonds, semolina, golden caster sugar, baking powder, ground cardamom seeds and cinnamon together in a bowl.
4. Cream the butter and sugar together in a separate bowl until light and fluffy. Zest and juice one of the oranges and add these to the mixture.
5. Gradually beat in the eggs, adding tablespoon of the dry ingredients if the mixture begins to curdle.
6. Add the dry ingredients to the bowl and use a wooden spoon to gently fold them into the mixture. Pour the mixture into the prepared loaf tin.
7. Use a sharp knife to cut the second orange into thin slices and arrange these on top of the cake.
8. Bake the cake in the oven for around 35-40 minutes or until a skewer inserted into the centre comes out clean.
9. Leave the cake to cool for 5-10 minutes in the tin before tipping it out. Can be served warm with crème fraiche or left until completely cool.