

Orange-Almond Cake with Mascarpone topping

1 Orange

3 Eggs

8 oz of superfine Sugar [225 grams] (Just whirl regular white sugar in the food processor until it is very fine consistency)

9 oz ground Almonds [250 grams]

1/2 teaspoon Baking powder

Icing sugar for dusting, Orange slices

To make the cake, put the whole orange in a large pan of water and bring to boil. Cover and simmer for a least an hour until orange is tender. Drain, then cover with cold water to cool.

Halve the orange and remove the seeds. Puree the rest -- skin,pith, flesh in a food processor or blender until smooth.

Whisk the eggs and sugar until pale and thick, then fold in the ground almonds and baking powder followed by the orange puree. Line a 2 -lb. loaf pan with parchment paper which has been buttered and floured.

Pour the mixture into the pan. Bake in a pre-heated 350 oven for 45 to 60 minutes or until a skewer inserted into the center of the cake comes out clean. Cool on a wire rack. Dust with icing sugar and garnish with orange slices.

You can make the cake a day or two in advance. Dollop some of the topping onto each slice. Serves 8 but not large portions.

Mascarpone Topping

500 gram tub Mascarpone cheese

3 to 4 Tablespoons of Cointreau or other orange-based liqueur

3 to 4 heaping Tablespoons of Lime Marmalade (available at McLean's Fine Foods in Nanaimo)

Directions: Whisk Cointreau and marmalade into the Mascarpone