

Clementine Cake

This wonderfully moist, dense and aromatic flourless cake gets better with each passing day. In fact, I often make it a few days before I need it so it will be at its moistest when served. This is one of those desserts that may look unassuming but is always a big hit at potlucks or dinner parties. And it's possibly one of the easiest cakes you'll ever make.

- 4-5 Clementines (approx. 1 pound total weight)
- 6 eggs
- 1 cup plus 2 tablespoons granulated sugar
- 2 1/3 cups ground almonds
- 1 heaping teaspoon baking powder

Put the whole Clementines – skins and all – into a pot of cold water. Bring the water to a boil and cook the Clementines at a gentle rolling boil for two hours. Drain the Clementines carefully (they will be incredibly soft) – this step can be done the night before you bake the cake.

Cut the softened Clementines in half and carefully remove any seeds. Drop the Clementines into a food processor – skins, pith, fruit and all – and give a quick blitz. Then tip in the remaining ingredients and pulse the batter to mix thoroughly.

Preheat the oven to 375°F. Butter and line an 8-inch springform pan.

Pour the cake batter into the prepared pan and bake for one hour, or until a skewer comes out clean. You may have to cover the pan with foil after 40 minutes to prevent the top of the cake from burning.

Remove the cake from the oven and allow it to cool completely before removing it from the springform pan.

You can also make this cake using Meyer lemons, in which case increase the amount of sugar to 1 1/4 cups. You could also prepare a lemon drizzle of lemon juice and icing sugar to drizzle over the top when you serve it ... but it is also fine on its own.