

Orange Almond Cake

This special cake from Spain can also be made with lemon instead of orange. Substitute two tablespoons of lemon zest for the grated orange zest.

- 1 c. homemade SCD yogurt
- 1 c. honey, *divided*
- 1/2 c. water
- 3 oranges, 2 for finely chopped zest, 1 for strips of peel
- 4 large eggs, separated
- 1/2 tsp. ground cinnamon
- Pinch of salt
- 1-1/3 c. blanched almond flour

Spread the yogurt on several layers of thick paper towels. Top with several more paper towels and allow to rest while cake is being made.

Preheat oven to 375 degrees. Butter a 9-inch cake pan with 1-1/2-inch-high sides. Line bottom of pan with parchment paper. Cut strips of parchment to go around the sides. Butter parchment.

In a small pan, combine 1/2 c. honey and water. Peel one orange, making 6 long strips of peel; add to honey mixture. Bring to a simmer over medium-high heat; simmer for 3 minutes. Set syrup aside to steep and cool.

In a mixing bowl, combine yolks, remaining 1/2 c. honey, 3 generous tablespoons of orange zest, cinnamon, and salt. Using an electric mixer, beat yolk mixture until thick and smooth, about 2 minutes. Stir in almond flour.

Thoroughly wash beaters (important) and beat egg whites in a tall bowl, beating until stiff but not dry. Gently fold large spoonfuls of whites into yolk-almond mixture, stirring gently after each addition. Transfer batter to prepared pan. Bake until tester inserted into center comes out clean, about 30-35 minutes, turning down heat in last 10 minutes to 350 degrees if cake is browning too quickly. Cool in pan on rack. Turn upside down onto a flat serving platter. Remove paper.

Remove orange peel from syrup and cut into shreds. Poke cake all over with a meat fork and pour half the honey syrup over cake. If desired, add a little honey, cinnamon, and legal vanilla to yogurt. Serve pieces of cake with yogurt, orange shreds, and additional syrup.

