


BLOOD ORANGE & BLACKBERRY VANILLA GLUTEN FREE CAKE WITH WARM ORANGE SYRUP & FRESH MINT

 GF, RSF, VEG

 1.5 hours

 10



Ingredients

Cake

- 125g salted butter
- 1 cup coconut sugar, plus extra ¼ cup
- 3 eggs
- 2 cups almond meal
- ½ cup potato starch
- 1 tsp baking powder
- ¼ tsp bi-carb soda
- Juice of half a blood orange (or orange)
- 1 tbs vanilla powder or extract
- Zest of 1 blood orange (or orange)
- 1 blood orange (or orange), thinly sliced & squeezed dry between paper towel
- ¾ cup fresh or frozen blackberries
- Fresh mint & natural yoghurt to serve

Warm Orange Syrup

- Juice of two blood oranges (or oranges)
- 2 tbs pure maple syrup or coconut sugar
- ¼ tsp vanilla powder or extract



Method

1. Pre-heat your oven to 180 degrees celsius.
2. Grease and line a 20cm springform cake pan and set aside.
3. In a large mixing bowl, cream the butter and sugar together until smooth.
4. Add the eggs one at a time, beating well between each addition.
5. Fold in the almond meal, potato starch, bi-carb soda, baking powder, vanilla, orange rind and juice.
6. Pour the mixture into the prepared cake tin and arrange the orange slices and blackberries on top.
7. Next sprinkle ¼ cup coconut sugar evenly over the top of the cake.
8. Bake in the pre-heated oven for 50 minutes to 1 hour or until a skewer inserted into the cake comes out clean.
9. Remove the cake from the oven and set aside for 5-10 minutes.
10. Remove the cake from the tin and place onto a serving plate.
11. Pour the juice of two blood oranges (or oranges), maple syrup (or coconut sugar), and vanilla into a small saucepan and bring to a simmer.
12. Simmer for 2-3 minutes, then remove from the heat.
13. Pour the warm syrup over the warm cake and serve with natural yoghurt and fresh mint. Enjoy!

GATHER & FEAST

Discover more great recipes, resources and styling tips by visiting:

www.gatherandfeast.com ↗

© Gather & Feast. All Rights Reserved
