

Orange and cardamon cakes



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



t-Series Natural
Ceylon Ginger Tea

Ingredients

Orange and cardamon cakes

- 2 oranges
- 250g castor sugar
- 6 free range eggs
- 2 cups almond meal
- 1 tsp baking powder
- 2 tsp cardamom



Ginger Syrup

- 75 g castor sugar
- 5 tbsp sugar
- 5 Dilmah Ginger Spice tea bags, tags removed

Methods and Directions

Orange and cardamon cakes

- Place oranges in a saucepan.
- Cover with cold water and bring to the boil.
- Reduce heat to a simmer and cook for 1 hour or until the skins are soft.
- Remove the oranges and allow to cool.
- Preheat oven to 170°C. Line a muffin tin with paper cases or grease a 12 hole Bundt tin.
- Chop up oranges roughly removing pips and blitz in a food processor until smooth.
- Add the sugar and blitz to combine.
- Add the eggs and blitz.
- Pour the mix into a bowl.
- Fold in the almond meal, baking powder and cardamom.
- Divide mix into muffin or Bundt pans.
- Bake for 25-30 mins.

Ginger Syrup

- Put the sugar, water and tea bags into a saucepan, bring to the boil and simmer for 5 mins.
- Take out the teabags and squeeze out the tea into the saucepan.
- Simmer gently until the mix becomes syrupy.
- The cakes need to be put into a container or onto a plate when they have cooled a little, then pour the hot syrup over them.
- The cakes will absorb the Ginger syrup.
- Can be served with a small amount of cream or cream cheese icing.