

Orange Cake with a Peppermint and Cinnamon Tea Syrup



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Exceptional
Peppermint Leaves
with Ceylon
Cinnamon

Ingredients

Orange Cake with a Peppermint and Cinnamon Tea Syrup

- 3 Oranges, boiled in water for 2 hours, puree & moulid
- 375g Castor sugar
- 375g Almond meal
- 2 tsp. Baking powder
- 9 Eggs



Peppermint and Cinnamon syrup

- 1/2 cup (100g) caster sugar
- 1/2 cup (125ml) water
- 3 Dilmah peppermint and cinnamon tea bags
- 1 stick cinnamon broken up
- 2 sprigs fresh peppermint

Methods and Directions

Orange Cake with a Peppermint and Cinnamon Tea Syrup

- Whisk the eggs and sugar together until pale, fold in the almond meal and baking powder, Gently mix in the orange puree.
- Cook in the center of an oven at 180 deg C for 20 mins.
- The cake should be soft but when tested with a skewer the skewer should come out.

Peppermint and Cinnamon syrup

- Combine the sugar, water, tea bags, cinnamon and mint sprigs in a medium saucepan over low heat. Cook, stirring occasionally, for 5 minutes or until sugar dissolves. Increase heat to medium-high and bring to the boil. Cook for 2 minutes or until syrup thickens slightly. Remove from heat and set aside to cool.

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