



# Flourless Chocolate, Orange and Cardamom Cake

This cake is rich and decadent but super easy to make! Your food processor can do most of the work. An absolute favourite at all Trade Aid staff get togethers.

## Ingredients:

2	Small oranges	50g	Cocoa powder*
250g	Golden granulated sugar*	1 tsp	Baking powder
6	Eggs	200g	Ground almonds
½ tsp	Bicarbonate of soda	½ tsp	Cardamom powder*

## Method:

1. Put the whole oranges in a saucepan with some cold water, bring to a boil and cook for 2 hours or until soft. (You may need to top up the water occasionally while cooking).
2. Drain, and when cool, cut the oranges in half and remove any big pips. Pulp the whole orange - the pith, peel and all in a food processor.
3. Pre-heat the oven to 180 degrees Celsius. Grease and line a 20cm springform tin.
4. Add the eggs, baking powder, bicarbonate of soda, cardamom powder, almonds, sugar, and cocoa to the food processor. Run the motor until you have a smooth cake mix.
5. Pour and scrape the cake mix into the springform cake tin and bake for about an hour. It may take a little less. A cake skewer should come out of the cake pretty clean when it is cooked.
6. Leave the cake to cool in the tin on a wire rack. When the cake is cold you can take it out of the tin.
7. Decorate with strips of orange peel or coarsely grated orange zest. Serve with freshly whipped cream or yoghurt.

## Tip:

Check the mix after 40 minutes. You may need to cover the top of the cake with foil to prevent the cake from burning before it is cooked through.

**\*Find this ingredient at your local Trade Aid store or stockist.**

**See [www.tradeaid.org.nz](http://www.tradeaid.org.nz) for more recipes**