

NADORCOTT & ALMOND CAKE



Moderate



40 minutes



Dessert



04 Servings

INGREDIENTS

2-3 nadorcotts, cleaned
4 large free-range eggs
1 large lemon, zest only
160g/5¾oz golden caster sugar
100ml/3½fl oz olive oil
175g/6oz ground almonds
2 tsp baking powder (gluten-free if needed)

For the syrup

15g/½oz caster sugar
1 large lemon, juice only

To serve

icing or caster sugar, for dusting
250ml/9fl oz whipped cream (optional)



COOKING STEPS

Place the nadorcotts in a saucepan and cover with water. Bring to the boil and simmer gently for 20–30 minutes until tender. Remove and set aside until cool enough to handle. Cut the nadorcotts in half and discard the pips. Put the nadorcotts, including the skin, into a food processor and blend to a paste.

Preheat the oven to 180C/160C Fan/Gas 4, grease a 20cm/8in springform cake tin and line the bottom with baking paper. Whisk together the eggs, lemon zest and caster sugar in a bowl. Add the olive oil and beat until light and well combined. Stir in the nadorcott paste then fold in the ground almonds and baking powder.

Spoon the mixture into the tin and bake for 50 minutes or until well risen and golden-brown. The cake should have slightly shrunken from the sides and be springy to the touch. Leave it to cool in the tin on a wire rack.

Meanwhile, to make the syrup, warm the sugar and lemon juice in a small pan over a low heat until the sugar has dissolved. Make lots of small holes all over the cake with a piece of uncooked spaghetti or cocktail stick, and drizzle over the lemon syrup. Let the cake cool completely in the tin, turn it out on to a serving plate, dust with icing sugar and serve with whipped cream.