Sicilian Blood Orange and Cinnamon Caprese Cake

Categoria: Desserts **Tempo di preparazione:** 1 hour **Difficoltà:** facile

Ingredienti per 8

Quantity for a 16 – 18 cm tin

- 120g almond flour
- 70g icing sugar + more to dust the top.
- 60ml vegetable oil
- 100g white chocolate
- 3 eggs
- 30g potato starch
- zest of 2 Sicilian blood oranges
- 40g candied orange peel
- 10g baking powder
- a pinch of salt
- 10g ground cinnamon

To garnish (optional):
candied orange, cinnamon sticks, flaked almonds or mint

Chef: Viviana Marrocoli

This delicious take on a Caprese cake makes the most of the blood orange season– and it a delight to serve to guests visiting for the holiday season.

Serves: **8**
Preparation time: **1 h**
Cooking time: **40 minutes**

Method

Beat the eggs with the sugar in a stand mixer or using a whisk.

In a separate bowl, use a spatula to mix together the almond flour, orange zest (use a fine grater or zester and try to avoid the white pith that is bitter), the potato starch, the sifted baking powder, the oil, the finely chopped white chocolate (softened), salt and cinnamon.

The mixture will be very dense and stiff. At this point, add the beaten egg and sugar mixture and fold in from bottom to top. Add the finely chopped candied orange peel and stir well.

Finally, very carefully pour the batter into the oiled and floured mould. Bake in the oven at 200°C for the first 5 minutes then, without opening the oven, lower the temperature to 165°C for about 30 minutes or until an inserted toothpick comes out moist, but not wet with batter!

Check after 30 minutes to see if it is done. Note, if the cake colours slightly whilst baking, don’t worry, but cover with foil to avoid over-browning. Remove and cool on a wire rack.

Finally, turn the cake upside down on a serving plate and dust with icing sugar. Store the Caprese cake at room temperature. It keeps well even for 4 – 5 days!

Garnish when serving with your choice of candied orange, cinnamon sticks, almond slices and mint.

P.S. The remaining oranges can be juiced to make a jelly, or to make a jam. No waste in the kitchen!