

# Clementine-Almond Cake

## What you need:

- 4 to 5 clementines (about 375grams – we use Moroccan clementines)
- The juice of 1lemon
- 6 eggs
- 1 cup plus 2 tablespoons (225 grams) sugar
- 2 1/3 cups (250 grams) almond flour or ground almonds
- 1 heaping teaspoon of Kosher for Passover baking powder
- A stand mixer or a hand mixer
- A food processor or a blender
- 2 Large Mixing bowls
- Measuring cups and spoons

Optional: Powdered sugar for dusting, or make a glaze with lemon juice

## What you do:

Put the clementines in a pot with cold water to cover, bring to a boil, then reduce to low & simmer for 2 hours. Drain and, when cool, put the fruit (skins, pith, everything) in a food processor, add the juice of a lemon and puree until smooth. I use my food processor but an immersion blender or regular blender works very well.

Preheat the oven to 375°F (190°C).

Line the bottom of an 8 or 9-inch (21 centimeter) springform pan with parchment paper and oil the sides (I use coconut oil or butter for this)

- Beat the eggs really well. (Approx. 5 minutes)
- mix together the sugar, almond flour, and baking powder in a separate bowl
- Add the dry ingredients to the eggs and mix until combined
- Then fold in the clementine puree

Pour the cake batter into the prepared pan and bake for 30 to 50 minutes\* until a skewer comes out clean; you might have to cover the cake with foil after about 20 to 30 minutes to stop the top from over-browning. Remove from the oven and leave the cake in the pan placing it on a rack to cool. Only after the cake has completely cooled should you remove it from the pan. If you remove it too soon it will stick.

You can dust it with powdered sugar or glaze it.

## Glaze:

3 tbsp powdered sugar  
Juice of ½ a lemon

Whisk the juice and sugar together until sugar is completely dissolved. Refrigerate for 30 minutes and then pour over the cake.

## Variations:

This cake can also be made with ½ clementines and ½ lemons. If you do this then increase the sugar to 1 & ¼ cups.

**Es Gezunterheyt! B'tayavon! Bon Appétit! Buon Appetito! Enjoy!**  
**Sarah Livingston, MA**