

Spiced Orange Layer Cake

Part One SPONGE

Prepare moulds
 4cm
 Butter, flour + circle of baking paper is placed on bottom
 x2
 springform

Pre-heat oven to
 160°C / 320°F (Fan/convection)
 or
 180°C / 360°F (static)

unsalted butter 55g / 4 tbsps
 Caster sugar (superfine) 150g / 2/3 cup
 4 tsp finely-grated nutmeg
 zest of large orange (6-7g)



1 Cream until well-mixed and light and fluffy for 3-5 minutes.

Scrape sides of bowl down. If not fluffy don't worry → go to step 2.

ground cinnamon 1 tsp (2g)

ground ginger 1/2 tsp (1g)

2 medium eggs

110g lightly-beaten (at room temperature)



2 Whisk egg in little by little on low speed then high 3-5 mins.

If it curdles in a spoon or two of flour mix.

1/2 tsp (8g) (GF) baking powder
 Fine sea salt 1/4 tsp

32g / 1/3 cup Ground almonds

Gluten-free flour or 120g / 1 cup less plain flour 2 tsp
 125g / 1 cup

3 Whisk to combine.

5 Pour into prepared moulds.

6 Bake in middle of oven 25-35 minutes until golden brown and when pressed lightly with a finger the top springs back.

Don't overmix.

Full-fat or semi-skimmed

1/2 then 1/2
 120g / 1/2 cup
 butter, sugar, eggs, etc.

1/2 then 1/2
 Flour mix

4 Take bowl off stand and fold in 1/2 flour 1/2 milk until just combined. Repeat.

