



Moist, sweet, and sour, reminiscent of the Benedictine monks' original 'Pan d'Arancio' Sicilian Orange Cake without the eggs. This scrumptious cake uses the entire orange, the juice, pulp, and peel of any thin-skinned orange, like mandarins, clementines, and navel oranges. I used Cara Caras, a sweeter-fruitier, smaller, navel orange with thinner skin and pinker flesh. The addition of grapeseed oil adds a hint of nuttiness and added moisture. Garnish with a dusting of icing sugar or top with orange slices cooked in simple syrup.

SICILIAN ORANGE CAKE

INGREDIENTS SICILIAN ORANGE CAKE

1 cup/250 ml puréed orange, (2 whole oranges)
2 Tbsp/30 ml grated orange rind
1 cup/250 ml nut milk
½ cup/125 ml grapeseed oil (use a neutral oil)
1 tsp/5 g Bourbon vanilla bean paste

2 cups/500 ml all-purpose flour, sift
½ cup /125 ml almond flour
1 tsp/5 ml baking soda
1/2 cup/125 ml cane sugar

METHOD CAKE

Heat oven to 350°F/176°C

Wash, zest, remove seeds, and rough chop two thin-skinned oranges. Pulse the oranges in a food processor until they are a chunky pulp. Combine the orange pulp, zest, nut milk, grapeseed oil, and vanilla bean paste in a bowl.

Combine all of the dry ingredients in a separate bowl. Make a well in the center, pour the liquid mixture, and stir to combine. The batter should be moist; stir in a tbsp of nut milk if dry.

Pour the batter into a greased 9"/23 cm springform pan. Bake in a preheated oven for 45-50 minutes or until a toothpick inserted in the middle of the cake comes out clean. Let the cake cool slightly before removing from the tin and transfer to a wire rack to cool.

GARNISH OPTIONS

Dusting of Icing sugar, to taste or
Candied orange slices

INGREDIENTS CANDIED ORANGES IN SYRUP

2 oranges, sliced thin or use mandolin
2 cups/500 ml sugar
2 cups/500 ml water

METHOD CANDIED ORANGES

Prepare the simple syrup by dissolving the sugar and water in a pot over medium heat. Bring the mixture to a boil, then reduce to a simmer. Add the orange slices and simmer for 25-30 minutes or until the rind and the pith soften. Use tongs to remove the orange slices from the syrup and place on a wire rack to cool.

You can dry completely for 24-48 hours, then dust in cane sugar and store in an airtight container, or, for a soft, chewy bite, store cooled slices in leftover simple syrup until ready to use.

TO SERVE

Garnish the cake with a dusting of icing sugar or brush the cake with a thin layer of the orange simple syrup and top with the candied orange slices.