



Almond-Orange Cake

READY IN



155 min.

SERVINGS



12

CALORIES



390 kcal

DESSERT

Ingredients

- ☐ 1 cup slivered almonds
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.5 cup butter softened
- ☐ 1 cup orange juice fresh
- ☐ 1.5 teaspoons almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon salt
- ☐ 2 eggs

- ☐ 0.5 cup orange marmalade
- ☐ 0.8 cup whipping cream
- ☐ 2 tablespoons granulated sugar
- ☐ 0.3 cup slivered almonds toasted
- ☐ 1 serving twist and ends together to make a rough knob. cover

Equipment

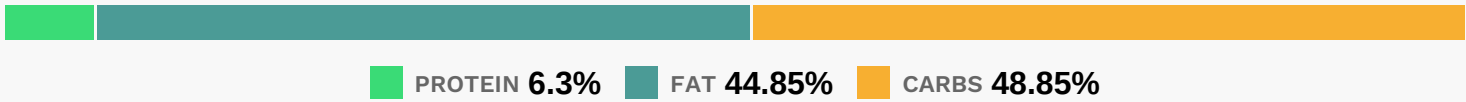
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Heat oven to 350°F (or 325°F if using dark or nonstick pan). Spray 9-inch springform pan with cooking spray. In food processor or blender, place 1 cup almonds; cover and process until almonds are finely ground. In large bowl, beat almonds and remaining cake ingredients except marmalade with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally.
- ☐ Pour batter into pan.
- ☐ Bake 45 to 55 minutes or until top is evenly dark golden brown and cake springs back when touched lightly in center.
- ☐ Cool in pan 10 minutes.
- ☐ Remove side of pan.
- ☐ Spread marmalade over top of cake. Cool completely, about 1 hour.
- ☐ In chilled small bowl, beat whipping cream and 2 tablespoons sugar on high speed until soft peaks form. Spoon or pipe whipped cream around edge of cake; sprinkle 1/3 cup almonds over whipped cream. Refrigerate until serving.

Garnish with orange twist.

Nutrition Facts



Properties

Glycemic Index:31.6, Glycemic Load:25.91, Inflammation Score:-6, Nutrition Score:9.7078260001929%

Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg Naringenin: 0.49mg, Naringenin: 0.49mg, Naringenin: 0.49mg, Naringenin: 0.49mg Isorhamnetin: 0.32mg, Isorhamnetin: 0.32mg, Isorhamnetin: 0.32mg, Isorhamnetin: 0.32mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 390.43kcal (19.52%), Fat: 19.97g (30.73%), Saturated Fat: 5.72g (35.77%), Carbohydrates: 48.95g (16.32%), Net Carbohydrates: 46.75g (17%), Sugar: 29.5g (32.78%), Cholesterol: 44.09mg (14.7%), Sodium: 376.56mg (16.37%), Alcohol: 0.17g (100%), Alcohol %: 0.18% (100%), Protein: 6.31g (12.63%), Vitamin E: 3.61mg (24.05%), Manganese: 0.43mg (21.33%), Vitamin B2: 0.32mg (18.72%), Selenium: 10.47µg (14.95%), Vitamin B1: 0.21mg (14.29%), Folate: 54.94µg (13.74%), Vitamin C: 11.08mg (13.43%), Vitamin A: 646.31IU (12.93%), Phosphorus: 124.23mg (12.42%), Magnesium: 41.97mg (10.49%), Calcium: 99.04mg (9.9%), Iron: 1.7mg (9.45%), Copper: 0.18mg (9.17%), Vitamin B3: 1.77mg (8.87%), Fiber: 2.2g (8.79%), Potassium: 186.03mg (5.32%), Zinc: 0.67mg (4.46%), Vitamin B5: 0.35mg (3.47%), Vitamin B6: 0.06mg (2.75%), Vitamin D: 0.38µg (2.56%), Vitamin B12: 0.1µg (1.64%)