



Dundee Cake with Hot Marmalade Sauce

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



624 kcal

DESSERT

Ingredients

- ☐ 1.8 cups all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 8 servings blanched almonds and whole
- ☐ 0.3 cup candied orange peel chopped
- ☐ 0.8 cup currants dried
- ☐ 3 large eggs
- ☐ 0.8 cup golden raisins
- ☐ 0.7 cup orange marmalade

- ☐ 1.5 teaspoons orange peel grated
- ☐ 4 oranges
- ☐ 0.1 teaspoon pumpkin pie spice
- ☐ 0.8 cup raisins dark
- ☐ 0.8 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 8 servings whipped cream sweetened
- ☐ 0.8 cup butter unsalted room temperature ()
- ☐ 3 tablespoons whisky

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ cake form

Directions

- ☐ Preheat oven to 300°F. Butter 8-inch-diameter cake pan with 2-inch-high sides; line bottom with parchment paper. Sift flour, baking powder, salt, and spice into medium bowl. Using electric mixer, beat butter, sugar, whisky, and grated orange peel in large bowl until fluffy. Beat in eggs 1 at a time. Stir in dry ingredients, then all dried fruits and candied peel.
- ☐ Transfer batter to prepared pan.
- ☐ Bake cake 1 hour.
- ☐ Remove cake from oven.
- ☐ Brush top with 2 tablespoons marmalade. Arrange almonds around edge, pressing lightly to adhere.

- ☐ Bake cake until tester inserted into center comes out clean, about 20 minutes longer. Cool cake completely in pan on rack. (Can be made 3 days ahead. Cover; store at room temperature.) Turn cake out of pan; peel off parchment.
- ☐ Place upright on plate.
- ☐ Combine marmalade and whisky in medium saucepan.
- ☐ Cut all peel and white pith from oranges. Working over bowl to catch juices, cut between membranes, releasing orange segments.
- ☐ Add 2 tablespoons orange juice from bowl to saucepan. Stir over medium-low heat until marmalade melts and sauce is heated through, about 5 minutes.
- ☐ Transfer sauce to serving bowl.
- ☐ Serve cake with warm sauce, orange segments, and whipped cream.
- ☐ High-quality candied orange peel is available at most candy shops.

Nutrition Facts



Properties

Glycemic Index:61.26, Glycemic Load:45.34, Inflammation Score:-7, Nutrition Score:13.817825960076%

Flavonoids

Hesperetin: 17.85mg, Hesperetin: 17.85mg, Hesperetin: 17.85mg, Hesperetin: 17.85mg Naringenin: 10.03mg, Naringenin: 10.03mg, Naringenin: 10.03mg, Naringenin: 10.03mg Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg Kaempferol: 0.45mg, Kaempferol: 0.45mg, Kaempferol: 0.45mg, Kaempferol: 0.45mg Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg

Nutrients (% of daily need)

Calories: 624.19kcal (31.21%), Fat: 21.48g (33.05%), Saturated Fat: 12.5g (78.12%), Carbohydrates: 103.33g (34.44%), Net Carbohydrates: 98.53g (35.83%), Sugar: 63.03g (70.03%), Cholesterol: 120.06mg (40.02%), Sodium: 333.71mg (14.51%), Alcohol: 2.03g (100%), Alcohol %: 1.07% (100%), Protein: 7.76g (15.53%), Vitamin C: 38.45mg (46.6%), Selenium: 16.27µg (23.25%), Vitamin B1: 0.32mg (21.63%), Folate: 84.5µg (21.12%), Vitamin B2: 0.35mg (20.34%), Manganese: 0.39mg (19.39%), Fiber: 4.8g (19.21%), Vitamin A: 850.85IU (17.02%), Potassium: 527.6mg (15.07%), Iron: 2.68mg (14.88%), Phosphorus: 142.9mg (14.29%), Copper: 0.26mg (12.79%), Vitamin B3: 2.41mg (12.04%), Calcium: 119mg (11.9%), Vitamin B6: 0.2mg (10.14%), Magnesium: 33.33mg (8.33%), Vitamin E: 1.15mg (7.68%), Vitamin B5: 0.65mg (6.53%), Vitamin D: 0.72µg (4.79%), Zinc: 0.69mg (4.58%), Vitamin B12: 0.22µg (3.67%), Vitamin K: 2.69µg (2.56%)