



Orange-Almond Cake with Chocolate Icing

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



870 kcal

DESSERT

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 0.3 teaspoon almond extract
- ☐ 10 servings additional almonds whole
- ☐ 2 teaspoons double-acting baking powder
- ☐ 4 large eggs
- ☐ 10 servings mint leaves fresh
- ☐ 10 servings chocolate icing
- ☐ 1 slice orange triangles

- ☐ 1.5 cups orange juice fresh
- ☐ 3 large oranges
- ☐ 0.5 teaspoon salt
- ☐ 2 cups sugar generous
- ☐ 1 cup butter unsalted room temperature
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup almonds whole
- ☐ 1 cup milk whole

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ peeler

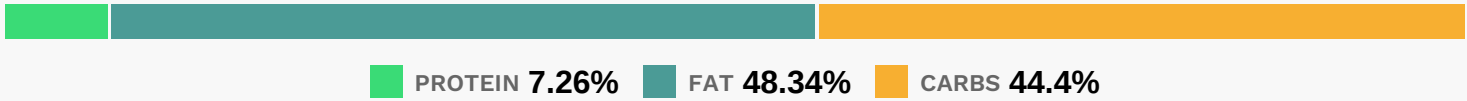
Directions

- ☐ Preheat oven to 350°F. Butter three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Dust with flour; tap out excess. Using vegetable peeler, remove peel (orange part only) in strips from oranges. Coarsely chop enough peel to measure 1/2 cup.
- ☐ Combine flour, 1 cup almonds, baking powder and salt in processor; blend until finely ground.
- ☐ Transfer to medium bowl.
- ☐ Place 2 cups sugar and orange peel in processor; blend until peel is finely minced.
- ☐ Using electric mixer, beat butter in large bowl until blended.
- ☐ Add sugar mixture and beat until fluffy. Beat in eggs 1 at a time.
- ☐ Mix milk and both extracts in small bowl. On low speed, beat flour mixture into egg mixture alternately with milk mixture in 3 additions each. Divide batter among prepared pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 25 minutes. Cool cakes in pans on racks 5 minutes. Turn cakes out onto racks and cool completely. Boil 1 1/2 cups fresh orange juice and remaining generous 1 tablespoon sugar in small saucepan until reduced to

1/2 cup, about 8 minutes.

- ☐ Brush warm juice mixture over tops of cooled cakes.
- ☐ Place 1 cake layer, orange syrup side up, on cake platter.
- ☐ Spread 1 cup Chocolate Icing over. Top with second cake layer, then 1 cup icing. Top with third cake layer, syrup side up.
- ☐ Spread remaining icing over top and sides of cake. (Can be prepared 1 day ahead. Cover with cake dome and store at room temperature.) Arrange additional almonds, orange triangles and mint leaves around top edge of cake. Slice cake and serve.

Nutrition Facts



Properties

Glycemic Index:47.51, Glycemic Load:55.17, Inflammation Score:-8, Nutrition Score:26.645652190499%

Flavonoids

Cyanidin: 1.09mg, Cyanidin: 1.09mg, Cyanidin: 1.09mg, Cyanidin: 1.09mg Catechin: 0.57mg, Catechin: 0.57mg, Catechin: 0.57mg, Catechin: 0.57mg Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg Epicatechin: 0.27mg, Epicatechin: 0.27mg, Epicatechin: 0.27mg, Epicatechin: 0.27mg Eriodictyol: 0.48mg, Eriodictyol: 0.48mg, Eriodictyol: 0.48mg, Eriodictyol: 0.48mg Hesperetin: 19.97mg, Hesperetin: 19.97mg, Hesperetin: 19.97mg, Hesperetin: 19.97mg Naringenin: 9.66mg, Naringenin: 9.66mg, Naringenin: 9.66mg, Naringenin: 9.66mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg Isorhamnetin: 1.17mg, Isorhamnetin: 1.17mg, Isorhamnetin: 1.17mg, Isorhamnetin: 1.17mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg

Nutrients (% of daily need)

Calories: 869.87kcal (43.49%), Fat: 48.26g (74.25%), Saturated Fat: 15.31g (95.71%), Carbohydrates: 99.75g (33.25%), Net Carbohydrates: 92.02g (33.46%), Sugar: 69.3g (77%), Cholesterol: 126.13mg (42.04%), Sodium: 294.82mg (12.82%), Alcohol: 0.1g (100%), Alcohol %: 0.04% (100%), Protein: 16.32g (32.63%), Vitamin E: 12.65mg (84.33%), Manganese: 1.22mg (61.2%), Vitamin C: 49.03mg (59.43%), Vitamin B2: 0.89mg (52.37%), Magnesium: 141.98mg (35.49%), Phosphorus: 347.34mg (34.73%), Fiber: 7.73g (30.91%), Copper: 0.56mg (27.94%), Folate: 106.84µg (26.71%), Vitamin B1: 0.4mg (26.42%), Selenium: 17.71µg (25.3%), Calcium: 247.09mg (24.71%), Iron: 3.49mg (19.41%), Vitamin A: 959.47IU (19.19%), Vitamin B3: 3.52mg (17.59%), Potassium: 614.6mg (17.56%), Zinc: 2.03mg (13.53%), Vitamin B5: 0.97mg (9.71%), Vitamin B6: 0.17mg (8.57%), Vitamin D: 1.01µg (6.73%), Vitamin B12: 0.35µg (5.81%), Vitamin K: 5.47µg (5.21%)