



## Sponge Cake with Orange Curd and Strawberries

 Dairy Free

READY IN



115 min.

SERVINGS



12

CALORIES



234 kcal

DESSERT

### Ingredients

- 0.5 cup almond flour
- 8 large egg whites
- 8 large egg yolks
- 3 large eggs
- 1 tablespoon lemon rind grated
- 0.3 cup matzo cake meal
- 0.8 cup orange juice fresh

- 1 teaspoon orange rind grated
- 0.3 cup potato flour
- 1 tablespoon potato flour
- 1 pound strawberries halved
- 0.5 cup sugar
- 1 cup sugar

## Equipment

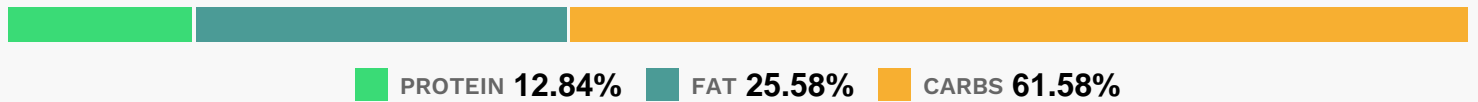
- bowl
- frying pan
- sauce pan
- oven
- whisk
- wire rack
- blender
- plastic wrap
- wax paper
- spatula

## Directions

- Preheat oven to 32
- To prepare cake, place the first 3 ingredients in a large bowl; beat with a mixer at high speed 5 minutes or until thick and pale.
- Place 8 egg whites in a separate large bowl; beat with a mixer at high speed 3 minutes or until stiff peaks form, using clean, dry beaters. Gently fold egg whites into the egg yolk mixture.
- Sift together almond flour, cake meal, and 1/4 cup potato starch; gently fold into egg mixture.
- Coat 2 (8 x 2-inch) round metal cake pans with cooking spray; line bottoms of pans with wax paper. Coat wax paper with cooking spray. Spoon batter into prepared pans.
- Bake at 325 for 30 minutes or until cake springs back when lightly touched. Invert pans on a wire rack; cool cake completely in inverted pans.

- To prepare curd, place orange rind, orange juice, 1/2 cup sugar, 1 tablespoon potato starch, and 3 eggs in a small saucepan; stir with a whisk until smooth.
- Place pan over medium–low heat; cook for 6 minutes or until thick, stirring constantly. Spoon curd into a bowl, and place plastic wrap on surface of curd. Chill.
- Loosen cakes from sides of pans using a narrow metal spatula.
- Place 1 cake layer, upside down, on a plate.
- Remove and discard wax paper.
- Spread half of curd over cake, and arrange half of strawberries over curd. Top with the remaining cake layer, upside down.
- Spread the remaining curd over cake. Arrange remaining strawberry halves over curd.

## Nutrition Facts



## Properties

Glycemic Index:19.35, Glycemic Load:19.13, Inflammation Score:-3, Nutrition Score:7.7408696231635%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 233.69kcal (11.68%), Fat: 6.82g (10.49%), Saturated Fat: 1.66g (10.35%), Carbohydrates: 36.95g (12.32%), Net Carbohydrates: 35.27g (12.83%), Sugar: 28.7g (31.89%), Cholesterol: 168.9mg (56.3%), Sodium: 62.73mg

(2.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.7g (15.41%), Vitamin C: 31mg (37.58%), Selenium: 16.03µg (22.89%), Vitamin B2: 0.24mg (14.26%), Folate: 38.63µg (9.66%), Manganese: 0.19mg (9.64%), Phosphorus: 93.37mg (9.34%), Vitamin B5: 0.68mg (6.83%), Fiber: 1.68g (6.7%), Vitamin B6: 0.12mg (6.06%), Iron: 1.07mg (5.96%), Vitamin B12: 0.35µg (5.87%), Vitamin D: 0.86µg (5.75%), Potassium: 199.26mg (5.69%), Vitamin A: 267.41IU (5.35%), Vitamin B1: 0.07mg (4.65%), Calcium: 44.88mg (4.49%), Vitamin E: 0.55mg (3.69%), Magnesium: 14.55mg (3.64%), Zinc: 0.53mg (3.57%), Copper: 0.06mg (2.99%), Vitamin B3: 0.5mg (2.5%)