

You must have had people ask you whether you have tried Nigella Lawson's Clementine Cake? It is one of those recipes that fans of Nigella always mention and is so incredibly easy to make, it never fails. It is also the perfect partner for some melted Maya Gold Chocolate, especially at Christmas time when clementines are at their best.

NIGELLA'S CLEMENTINE CAKE

Preparation time: 15 minutes
Cooking time: 2 hours to cook the clementines, 1 hour to bake the cake
Use: 20cm (8in) springform cake tin

4-5 clementines, skin on, to weigh 375g (13 oz)
melted butter for greasing
6 large eggs
225g (8oz) sugar
250g (9oz) ground almonds
1 heaped teaspoon baking powder
100g (3 1/2 oz) Maya Gold Chocolate,
or other good-quality dark orange chocolate

Put the clementines into a saucepan, cover with cold water, bring to the boil and simmer for about 2 hours. Drain and set aside to cool. Then cut each clementine in half and remove the pips. Then pulp everything – skins, pith, and the fruit in a food-processor.

Preheat the oven to 190°C/375°F/gas mark 5. Butter and line the cake tin with greaseproof paper.

Beat the eggs. Add the sugar, almonds and baking powder. Mix well, add the pulped clementines, then stir together. Pour the mixture into the cake tin and bake for 1 hour or until a skewer inserted into the centre of the cake comes out clean. Cover the cake with foil or greaseproof paper after about 40 minutes to prevent the top from burning. Remove from the oven and immediately grate the chocolate over the top of the cake while still in the tin. Leave to cool completely. Remove from the tin and store in an airtight container.



HINT: Don't be tempted to serve this cake warm. It must only be eaten once it has cooled as the texture becomes moist and the flavours of the almonds and oranges have taken hold. It is best served the day after it is made.



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