

BOILED ORANGE CAKE

I originally learned the recipe from choir member Athena Kyle. This is delicious, really good for you and endlessly adaptable.

Boil 2 large or three medium oranges for 1 hour in water. Cut in chunks and process in Cuisinart till chunky/smooth.

Add 1 tsp. Baking Powder.

Pour into large mixing bowl.

In Cuisinart, blend 15 - 20 pitted dates with 5 eggs added one at a time.

Add to mixing bowl.

Add 3 cups Almond Meal.

Bake in buttered springform pan with hole in the middle, with parchment on top of butter.

Bake at 350 for about an hour.

Variations:

I used 4 ripe pears and 20 drops liquid stevia the last time I made it. Very moist and not too sweet.

I want to use dried mango, refreshed in warm water and blended as sweetener.

The original recipe called for 1 cup sugar, but I like experimenting with alternatives.

I bet some ground cloves would taste good.

A chocolate ganache glaze is awesome.

Kate (National Gathering #6, April 2012)