



MANDARIN CAKE

This weeks Recipe of the Week has been shared with us by 'The Food At My Table' author and designer [Alyssia Fraser](#). A super delicious gluten and dairy free (in season) Mandarin Cake made with 5 simple ingredients. You'll love this one.

Ingredients:

3 medium size *mandarins*

250g of *almond meal*

1 tsp of *baking powder*

1/2 cup *rice malt syrup*

4 *eggs*, beaten

Method:

Boil the mandarins, covered in water, for 45 minutes or until soft and mushy.

Drain off the water and leave to cool.

When cool, cut in half and remove the pips.

Puree the flesh, juice and skin in a blender, making just over 1 cup of mandarin pulp.

Add the almond meal, rice syrup and eggs and mix well.

Pour into a cake tin lined with baking paper.

Bake in a moderate oven (180°C) until the cake tester comes out clean. The time depends on the oven type - best to check after 20 minutes.

Gluten Free | Dairy Free | Refined Sugar Free

If you'd like to read more about 'The Food At My Table' Cookbook or see some of Alyssia's designs you can visit her website [here](#).