

# PRUNE, ALMOND AND ORANGE CAKE

RECIPE BY GUEST CHEF MATT GATT, HUNGRY FOX BISTRO



Serving Size  
*8 People*



Prep Time  
*15 Minutes*



Cook Time  
*25 Minutes*



Total Time  
*40 Minutes*

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## INGREDIENTS

- 2 cups Almond Meal
- A pinch of Salt
- 1 cup Sugar
- 2 large Eggs, beaten
- 125g unsalted butter, melted and cooled, plus more for the pan
- 1 Vanilla Pod
- 1 large Orange
- 2 Star Anise
- 2 cups Aus Prunes
- ½ cup slithered Almonds toasted



## METHOD

1. Melt butter and set aside to cool.
2. In a mixing bowl add almond meal, orange zest, vanilla bean seeds (save the bean) sugar, eggs and cooled butter. Beat with a spatula or wooden spoon until combined.
3. Pour into a buttered and lined cake tin.
4. Decorate with prunes and orange slices.
5. Bake at 160 degrees Celsius for 20/25 mins.
6. Meanwhile add sugar, orange juice, star anise, vanilla bean and prunes to a frying pan and cook over medium-high heat until syrupy.
7. Remove cake from pan, top with prune syrup and toasted slithered almonds.



For more information contact the **australian prune industry association** incorporated at [www.ausprunes.org.au](http://www.ausprunes.org.au)

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