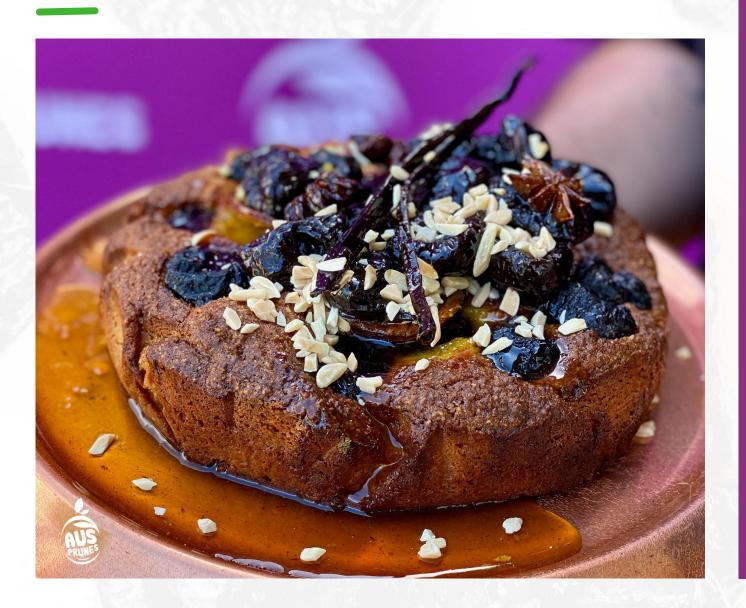
PRUNE, ALMOND AND ORANGE CAKE

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*

PRUNE, ALMOND AND ORANGE CAKE

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- 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.







